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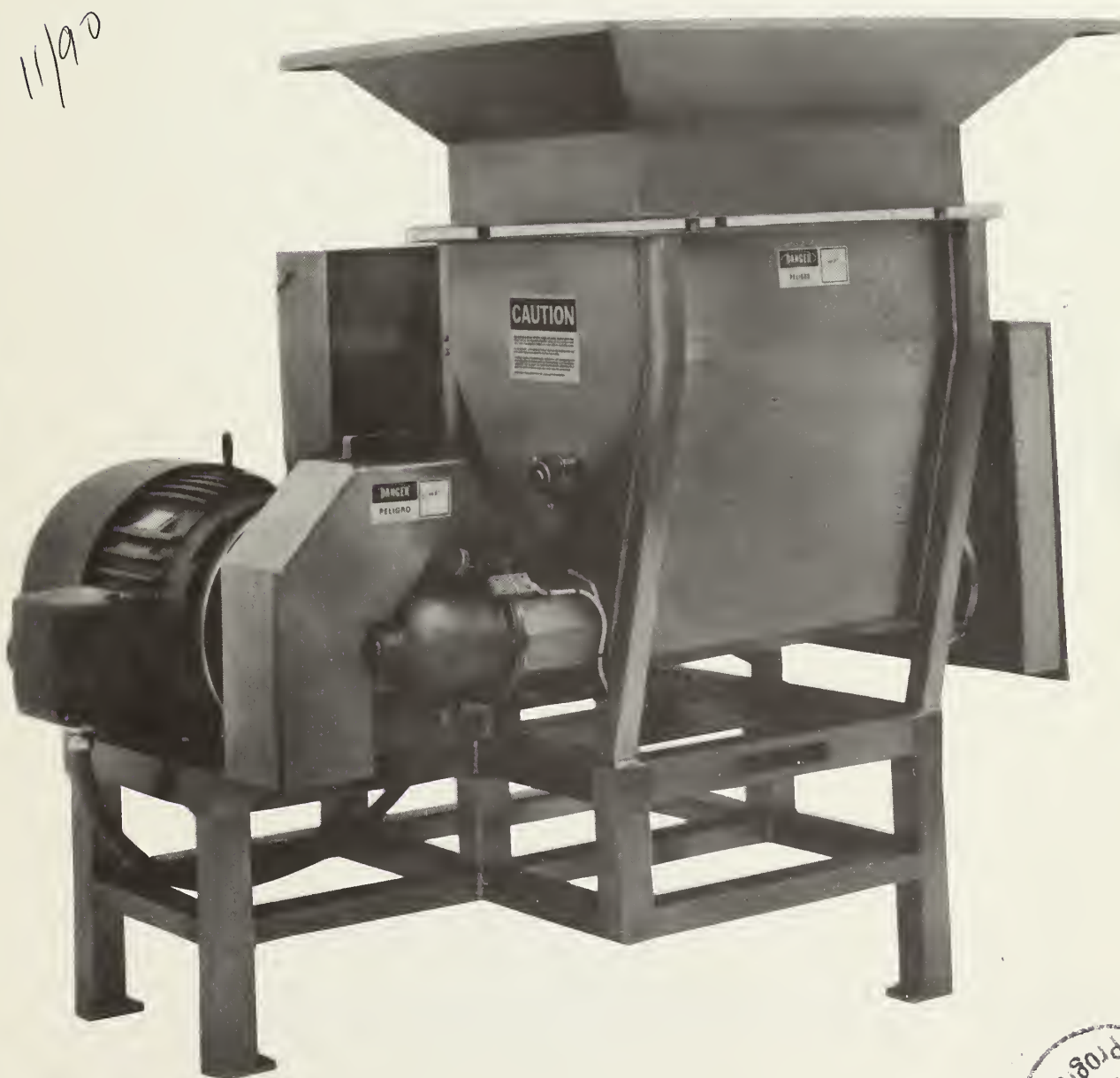
Food Safety
and Inspection
Service

Science and
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FSIS Directive
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Accepted Meat and Poultry Equipment



**Listings Effective through October 1990
Supersedes All Previous Issues**

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TABLE OF CONTENTS

Introduction	1
Equipment Acceptance Program	1
Excluded Equipment	1
Exemptions	2
Non-Exempt Conditions	2
Procedures For Obtaining Acceptance	3
Use of the Guidebook	5
Freedom of Information Act	6
Chemical Clearance (USDA Acceptance)	7
Acceptable Materials	8
Unacceptable Materials	9
Design and Construction	9
Installation	10
Water Usage	11
Clean-In-Place (CIP)	11
Piping Systems	12
Equipment Standards - Conditions of Use	12
Magnetic Traps and Metal Detectors	13
Conveyor Belts	14
Jet-Vacuum Equipment	14
Hoses	14
Pickle Line	15
Smokehouses, Ovens	15
Screens and Filters	15
Ozone Producing Equipment	15
Vent Stacks from Hoods	15
Ultraviolet (UV) Lamps	16
Heat Exchangers	16
Inplant Trucks	16
Air Compressors	17
Product Reconditioning Equipment (for meat)	17
Electric Cords	17
Electric Insect Traps	17
Inedible Product Equipment	18
Band-Type Carcass Splitting Saws	18
Automatic Poultry Eviscerating Equipment	19
Hock Blow-Off Equipment	19
Definitions	19

INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Branch; Facilities, Equipment, and Sanitation Division (FESD), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used on fully packaged product.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250-3700
Phone No. (202) 447-7386 Fax No. (202) 475-5486

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment,
and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS

Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS

Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt

from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250-3700

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.
2. All product contact surfaces shall be visible (or easily made visible) for inspection.
3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.
4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.
5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).
7. Equipment shall be self-draining or designed to be evacuated of water.
8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.
9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.
10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.
11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).
12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.
13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.
14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250-3700

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and

construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between each use. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. The hose material must be installed in a manner which allows for inspection of the interior surface. Sanitary connectors can be installed at appropriate intervals to allow breakdown for visual inspection or use of inspection devices, such as, boroscopes.

Hoses without sanitary connectors are acceptable for steam and water lines where breakdown for cleaning and inspection is not necessary. However, hoses used for re-circulating water into and out of product contact areas must satisfy the requirement for product contact hoses.

PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

SCREENS AND FILTERS

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO2 equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.

2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.

3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.

4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

AUTOMATIC POULTRY EVISCERATING EQUIPMENT

All surfaces of automatic poultry eviscerating equipment which come in contact with raw product must be sanitized between each use. Sanitization may be accomplished by flushing the contact surfaces with either 180 degree F. water or with water containing 20 ppm residual chlorine at the point of use.

HOCK BLOW-OFF EQUIPMENT

Filters used on the compressed-air line shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles.

The air-pressure must be measured and recorded with appropriate devices and must be set to deliver 75 to 125 PSI.

The blown air must be confined so that it is captured by a water curtain or by an exhaust system that has a suction of at least 1500 CFM at the point of exhaust.

The hock blow-off system should not be used as a substitute for good dressing procedures. Dressing contamination more than 2 centimeters in length in its longest dimension must be handled as usual and trimmed. Foreign material (e.g., dirt, specks, and hairs) should be removed and not spread to the round area.

The compressed-air system should not be used on carcasses with fecal contamination. Such carcasses are to be handled in a sanitary manner and trimmed as per FSIS DIRECTIVE 6900.1.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

- A -

A & D ENGINEERING, INCORPORATED

MILIPITAS, CALIFORNIA

Scales: FV-WP

Scales (For packaged product only):
FV-KA1, FW, FV-KSPA & J MANUFACTURING COMPANY

ENGLEWOOD, COLORADO

Can Separator, AFC Series:
100-..AABURCO, INCORPORATED

GRASS VALLEY, CALIFORNIA

Dough Sheeter: PM-1, PM-2, DR10,
DR16Turnover Machine: PM-3, PM-4, MT20,
SA21A.B.C. RESEARCH CORPORATION

GAINESVILLE, FLORIDA

Culture Dispenser: JB80GW

ABEX CORPORATION

COLUMBUS, OHIO

Meat Press w/Index Table: WT-12,
WT-12G, WS-12, WS-12G, FH-20, FH
-20G, FN -50ABR FOOD MACHINERY INTERNATIONAL, LTD.

OAKVILLE, ONTARIO, CANADA

Dicer: ABR

Sausage Link Cutter: Hy-Cut,
C, D, & EVacuum Meat Tumbler: T-150
Ham Tumbler: HT-8ACCUFLEX INDUSTRIAL HOSE, LTD.

GUELPH, ONTARIO

Hose: 106, 107 & 108, 206

ACCURATE DRY MATERIAL

FEEDERS, WHITEWATER, WISCONSIN

Sanitary Dry Feeder: 1200 Series,
312, 612ACCURATE METERING SYSTEMS, INC.

SCHAUMBURG, ILLINOIS

Electro Magnetic Flowmeter: IZ1
Series: 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"Electromagnetic Flowmeters: IZM
Series 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"ACME PACKAGING A DIVISION OFINTERLAKE, INC. OAKFOREST, ILClipper Machine: "Silver-Lok"
R73K3ACRISON, INC.

MOONACHIE, NEW JERSEY

Blender: 350

Meat Feeder: 105 -S -..

Volumetric Feeder: 1015-S-..

Volumetric Feeder: 101-S-.,
130-S-ADAM EQUIPMENT COMPANY

BELMAR, NEW JERSEY

"Adamatic" Revent Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,Midi RM 1X1, 1X1DFS 100/60,
2X1DFS 100/60, 1X1 DFS 180ADAMS INTERNATIONAL

SOUTH BELOIT, ILLINOIS

Baked Collette Machine: RF...

ADCO

SANGER, CALIFORNIA

Carton Machine: 15 D -SS, 15 E
-SS, 15 F -SS, 15 D -E C, 15 E
-EC, 15 F -EC
S/S Carton Former & Loader: IMLADEPT TECHNOLOGY, INCORPORATED

SAN JOSE, CALIFORNIA

Robotic Arm (does not include
product mechanism): Adept One,
"Adept Pack One Robot"ADVANCED DETECTION SYSTEMS

MILWAUKEE, WISCONSIN

Metal Detector: 1000 Series
Pipeline/Reject System: P0003XXSADVANCED EQUIPMENT INCORPORATED

RICHMOND, B. C., CANADA

Tunnel Freezer: 360

ADVANCE FOODS SERVICE

WESTBURY, NEW YORK

Tables: 91 -...., 92' -....,
40 Series and 90 Series, OB
-Series
S/S Pans: 20 SeriesADVANCE FOOD SERVICE EQUIPMENT CO.

INC. WESTBURY, NEW YORK

S/S Foot Operated Sinks: 7-PS-18,
7PS-90
S/S Knee Operated Sink: 7-PS-32ADVANCE MEAT SYSTEMS

ENGLEWOOD, COLORADO

Slicer: RC-5000A

ADVANCE WEIGHT SYSTEMS, INC.

GRAFTON, OHIO

S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC

CORP., OAK RIDGE, TENNESSEE

"Chub -Pak" Conveyor: 3712
Primal Overwrap Table: 93072-40
Saw Table:
Lug Racks: 13069
Landing Table: 93071
Infed Table : 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor: AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension:
3500-A
Shrink Tunnel: 3602ADVANCED PROCESS TECHNOLOGY, INC.

CINCINNATI, OHIO

Uniblend Double Motion Mix Cooker:
A-...-DMADVITECWARSAW, INDIANAX-Ray Bone Detection Machine: 50-100
"SPECTRASCANNER"AERO HEAT EXCHANGER, INC.

RICHMOND, B. C., CANADA

BM Freezer: 840

AEW NORTH AMERICA, LTD.

DEERFIELD, ILLINOIS

Saw Roller Table: 900
Band Saw: AEW-350, AEW -400,
AEW-900
Automatic Portioning Saw: APS-200
Band Saw: AEW-350M, AEW-400M,
AEW-900M
Automatic Sawing System: HS-400-..
Band Saw: 600
Automatic Portion Control Saw: APCAFTEC, INC.

JEFFERSONVILLE, INDIANA

Thermodyne Cooker: THS-..

AGA GAS, INC.

CLEVELAND, OH

Cryogenic Freezer: M-60-12, M-90-12,
M-120-12, M30-06, M60-06AGGIE BONING CORPORATION

ESTHERVILLE, IOWA

Boning Machine: Water Pressure 1

AGNELLI MARIO

BUSSERO (MILAN), ITALY

Automatic Dough Sheeter: A-...

AIRCO CRYOGENICS

IRVINE, CALIFORNIA

CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-..
-...S
Spiral Cooker CC-28-8005AIRCO CARBON DIOXIDE

MURRAY HILL, NEW JERSEY

CO2 Tumble Freezer: TFF-...
Spiral Freezers: KF...-CR...S,
KF...-...SAIRCO INDUSTRIAL GASES

MURRAY HILL, NEW JERSEY

Dri-Pack Snow Dispenser: 285048,
24875 W/Evacuator: 285101
W/Exhaust Hood: 24875
CO2 Dri-Pack: 50 HX, 51 HP
CO2 Snow Horn: 1.25, 3.75, 6.25X,
5H8X
CO2 Snow Horn (Use with an
acceptable hood and exhaust
system): LVSH-7, EHS -..
CO2 Tumble Freezer: TFF18-15,
TFF18-20, TFF18-25
CO2 Snowing System: 13628
Liquid Nitrogen Freeze Tunnel: 420
-6-67
Dry Ice Pelletizer: P-250, P-500,
P-1000
"Kwick-Chill" Snow Hood 28-5460
CO2 Injector (Bottom Mount):
LV-D-2308966, B-2-286142
Liquid Nitrogen Chilling Spray
Manifold: C-1-309082 (Use with

an acceptable hood and exhaust system.)
 CO2/LN2 Freezing Tunnel: KFT-...
 CO2/LN2 Spiral Freezer: KF-.....S
 Spiral Cooker: CC-28-8005
 Airco CO2 Dri-Pack Snow Horns:
 DLV-52, SLV-52
 Portable Snow Horns: PSH-3.5,
 LVSH(without handle)
 Batch Freezer: KFB-200, KFB-300
 CO2 Three Port Injector: D-13010297
 CO2 Tumble Freezer: TFF18-15,
 TFF18-20, TFF18-25

AIR PRODUCTS & CHEMICALS, INC.

ALLENTOWN, PENNSYLVANIA

Cryo-Quick Freezer:RP.-C,
 R-...
 CO2 Snow Accumulator: CSA-...
 CO2 Snow Hood: CPS-....-...
 CO2 Tunnel Freezer: CP-....-PO
 CO2 Snow Generator CSG-...
 w/Suitable Exhaust System
 Carbon Dioxide Snowing Hood
 w/Suitable Exhaust System:
 CBS-....-AL

AJINOMOTO USA, INC.

NEW YORK, NEW YORK

Noodle-making machine: NM-100G,
 NM-100S
 Shaomi Machine: DEC-100S
 Chao-Tus Machine: DEC-100G
 Compact Wrapper w/Conveyor: 27
 Sliding Conveyor: 27-A

ALAMO REFRIGERATION

SAN ANTONIO, TEXAS

Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY

YORBA LINDA, CALIFORNIA

Patty Former: SM-101-1

ALBIN PUMP, INC.

ATLANTA, GEORGIA

S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY

FOXBORO, MASSACHUSETTS

Boning Conveyor: BC
 Fat Conveyor: BC-F
 Combination Boning Conveyor: BC-BF
 Wire Belt Conveyor: WB, WB-1, WB
 -V
 Feed Hopper: FH-B, FH-H
 Rotary Packing Table: MB-LS
 Conveyor: BC-B, ABC-B
 Vat Dumper: VD
 Mesh-Belt Conveyor: MB
 Inclined Cleated Belt Conveyor: CB
 Conveyorized Boning Table: BC-FB
 Lazy Susan Table: LS

THE ALEMITE COMPANY

TIMONIUM, MARYLAND

Pump: 7846-A, 7846-B

ALFA-LAVAL

FT. LEE, NEW JERSEY

Decanter-Centrifuge: CFSNX-...,
 NX-..., CFNX-....
 Heat Exchanger: P-5, P-14-RC,
 P-13, P-15, P-25, P-45

Heat Exchanger, Swept Surface:

HC-....-....

Fund-A-Filter: Precoat A

Surge Tank: S-....

CVT Inducer Pump

GC Fast Clamp Fittings

Vacu-Therm: 800

Plate Heat Exchanger: P141-HB,

H7-FMC, H10-FMC

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-....

Separator: AFPX-207-19S,

CFPX-409, CAFPX-207XGV-19-60,

AFPX-..., BRPX-...

Contherm Scraped Surface Heat

Exchanger: HC-....-S-.-N

Hermetic Separator: BPB-209

S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY

ALGONA, IOWA

Meat Core Sampler: 6-H-117

Tripe Scalders: TS-101

Vat Dumper: LD-302, LD-303,

LD-304, LD-305

Belt Conveyor C1 -..-.., C2-..

...

S/S Pack Table: 200

S/S Sausage Work Table: 210

S/S Sausage Stuffing Table: 220

S/S Belt Conveyor: 310

S/S Scaling Screw Conveyor: 400

S/S Product Feeder Screw

Conveyor: 410

S/S Inclined Screw Conveyor: 420

S/S Slat Conveyor: 500

S/S Banding Conveyor: 510

Hi-Lift Dumper: 600, 640

Vat Dumper: 610

Skip Rail Dumper: 620

S/S Pickle Tanks: 700

S/S Casing Soak Tanks: 710

Transfer Conveyor: 320

Pack-Off Conveyor: 330

Roller Conveyor: 520

Spiral Conveyor: 910

Tower Loader: 630

Bacon Bits Press: BBP-1

Vacuum Storage Tank: 720

Belly Feeder: D-0816

Ham Stuffer: 1000

ALINE SYSTEM CORP.

WHITTIER, CALIFORNIA

Sealer and Shrink Wrap Tunnel:

2428ST

ALKAR, DIVISION OF DEC INTERNATIONAL

LODI, WISCONSIN

Continuous Frank Processing

Unit: CPS-1971

Acid Application Tunnell: AA-71

Brine Chill Tunnel: LCB-2, LBC-3,

JT-0200, LBC-4-2, LBC-4-3

Brine Chill Unit: LBC-T

Brine Chill Unit (Test Module):

BTM-01

Liquid Smoke Tunnel: LS-2

Smoke Houses: Gas, Steam

Food Processing Oven: EO-75-

Continuous Bacon Processing Unit:

CB-5000

S/S Smokehouse Trucks: TR-.

Continuous Multi Purpose

Processing Unit: CMP-....

Cooker: CKRS-.PM, CKRW-.PM

Chiller: CHRQ-.PM, CHRB-.PM,

CHRG-.PM

Food Processing Over: Gas, Steam

Brine Chiller: BC/R-..T-..TN

Coloring Cabinet: LCC-1

ALLEN FRUIT COMPANY, INC.

NEWBERG, OREGON

Holding Tank: C-3741

Vibrating Transfer Conveyor:

VC-...., VC1-... ..

Vibratory Inspection Conveyor:

D-5649

Inclined Belt Conveyor: D-3732

S/S Pork Skin Sizer: D-1529

Holding Tank: C-3741

Vibrating Transfer Conveyor:

VC-...., VC1-....

Vibratory Inspection Conveyor:

D-5649

Inclined Belt Conveyor: D-3732

ALLEN GAUGE & TOOL COMPANY

PITTSBURGH, PENNSYLVANIA

Sausage Linker w/Cart 738: Y, JY

Conveyor: A-10, A-12-2T

ALLEN MACHINERY

NEWBERG, OREGON

Tote Dumper: D-11401

Vibrating Aligning Conveyor: 11268

Conveyor: PB-1

Bucket Elevator: ALS-..., AMS-..

ALLENTOWN WIRE PRODUCTS INC.

ALLENTOWN, NEW JERSEY

Wire Basket: Nylon, Type 11

Wire Baskets

ALL-FILL, INC.

EXTON, PENNSYLVANIA

Inclined Screw Conveyor & Hopper

Agitation Assembly: ISC

Checkweigher: "Guardian"

ALL-FILL INC.

NEWTON SQUARE, PENNSYLVANIA

Filling Machine: Floor BM

ALLIED AUTOMATION

DALLAS, TEXAS

Sergeant Bagmaster: 400-FSR,

500-FSR

Sergeant-AG Stand: MPS, GPL/MPS

Sergeant-EA Stand: MPS, GPL/MPS

Sergeant-L-Sealer: 1620-B, 1620-C,

LM-1620-B, LM-1620-C,

1620-C/GPL, LM-1620-C/GPL, 2030-B,

2030-C, 2016-C, 2016-D, 3020-C,

3020-D

ALLIED BAGGING SYSTEMS, INC.

DEER PARK, NEW YORK

Bag Loading Appliance:

W-260-LH-M

ALLIED RESINOUS PRODUCTS

CONNEAUT, OHIO

Cutting Boards: "BM", Boos-Poly

Plas

ALLOY EXCHANGE COMPANY

FORT WORTH, TEXAS

Continuous Chiller/Freezer "HI
Cube Slant" A, G, AG

**ALLOY HARDFACING & ENGINEERING CO.
MINNEAPOLIS, MINNESOTA**

Hydraulic Pump: "Alloy Ramveyor"

ALLOY PRODUCTS COMPANY**WAUKESHA, WISCONSIN**

Valves: Air Operated
In-Line Filters: 1 & 2 Square Feet
Sanitary Filter and Strainer:
5000, 6000
Pipeline Product Recovery Unit:
PR-50
Packaging Machine: "Mark" 12-8
Ball Check Valve: 45RYRSN
Air Check Valve: A-1997
Air Valve: 840-10, 840-20

ALLPAC, INC.**DALLAS, TEXAS**

Horizontal Wrapping Machine:
M-Super, Super 7, 06, Super
7-011, Super Seven
Form, Fill, and Seal Machine:
S-130-D

ALL PACKAGING MACHINERY & SUPPLIES**CORP., ERRICH MACHINERY DIVISION****RONKONKOMA, NEW YORK**

Bagging Machines: 913, 917, MGI
Speedy
Auto Bagging Machine: HCBS-1/8-T,
VCBS-1/8-X5, VBS-3/8, TBS-3/8

ALL-PAK, INC.**RIVERDALE, GEORGIA**

Packaging Machine: "Speedpak"
Golden Nine

ALL-POWER INC.**SIOUX CITY, IOWA**

Vat Dumper: C-984
Incline Conveyor: B-101
Circular Cutting Knife: K-200
Ham Saw: K-121
Cutting Conveyor: RS-650
Belt Conveyor: RS-960
Hog Viscera Table: HV-333
Cutting Boards: "All-cut,"
"Tuff-cut"
S/S Beef Loading Bucket; L-900 (To
be used with a suitable loading
device as determined by the IIC.)
S/S Jowl Roller JR-101
Plastic Flight Ham Can
Conveyor: CC-A-8 (For Product in
Cans or Trays)
Conveyor: SS-101
Smokehouse Sausage Truck: ST-101
Boning Conveyor: PB-101-D
Ham Run-A-Round Conveyor: RA-101
Cut and Boning Conveyor: PC501
Flight Conveyor: FC-904
Hog Gambrel (Hind feet not to be
saved.): 41-8-202
"TOR" Blow-Gun: S-..., S-....
Snout Puller (Rotary) and Head
Block: SP-400
22" Trim Product Slasher: K-201

ALPINE BAN-BAC, INC.**DENVER, COLORADO**

Ultraviolet Unit: AP 60A, AP60B
(with GE Lamp G25T8) Note:
Lamp must be used in accordance
with Part 7, para. 7.16(b) of
the Meat and Poultry Inspection
Manual

ALPS ELECTRO-AIRE INDUSTRIES**DALLAS, TEXAS**

Sterilamp Light Fixture: G-36-2A
Germicidal Lamp (For use w/
approved G4S11 or G8T5):
HU-32, HU-64
Germicidal Lamp: 41-36-1&2, 41-3
6-2&4L
Note: Above lamps must be used in
accordance with Part 7, para. 7.1
6(b) of the Meat and Poultry
Inspection Manual.

W.F.ALTEHPOHL, INC.**HIGH POINT, NORTH CAROLINA**

Carrier, Chicken: DC-1
Carrier, Turkey: DC-IT
Carrier, Parts: DC-1, DC-1B
Carrier, Turkey, Spike: DC-IT
Air Weight Scale: AW, AW 10000-4
Carrousel Poultry Sizing Machine:
100
Carrier: C-1
Air Weight Box Packer: BP-1, BP-2
Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier (2
hooks): DC-1-2
Plastic Carrier: PC-7

ALTO CORPORATION**YORK, PENNSYLVANIA**

Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway
S/S
Slat Link Belting (Packaged
Product Only): Wendway S/S
S/S Spiral Conveyor: Helimatic

ALTO-SHAAM, INC.**MENOMONEE FALLS, WISCONSIN**

"Thunderbolt" Roasting and Holding
Oven:TH-HD
Low Temperature Cooking and Holding
Ovens: 500-TH-II, 750-TH-II,
1000-TH-II/SPLIT, 1000-TH-II,
1000-TH-I/HD, CH-50, CH-75/DM,
CH-100-1/DM, CH-100-2H

ALUMINUM COMPANY OF AMERICA**PITTSBURGH, PENNSYLVANIA**

Single Head Sealer: "TOR" 2
Automatic Sealer: "TOR" 1

**ALVAC FOOD EQUIPMENT SALES
COMPANY****LONG BEACH, CALIFORNIA**

Vacuum Packaging Machine: "Alva" I,
Alvac" II
Vacuum Pack Machines: Stephan Alvac
I SM, Stephan Alvac II SM

AMCO CORPORATION**CHICAGO, IL**

Shelves (packaged product only):
AMCO II

Solid Shelves (direct food contact):
Plasteel
Vented Shelves (packaged product
only): Plasteel

A.M.MANUFACTURING COMPANY**DOLTON, ILLINOIS**

Dough Divider and Rounder: S-300
Tor-O-Matic: 103-30-30

AMDEVCO ENGINEERING COMPANY**MANKATO, MINNESOTA**

Versa Bander: 118

AMERICAN BILTRITE (CANADA), LTD.**SHERBROOKE, QUEBEC**

Belt (Food Contact): LNP...,
LNP....
Belt (Packaged Product Only):
TN..., TN....

AMERICAN BOTTLERS EQUIPMENT COMPANY**OWINGS MILLS, MARYLAND**

Conveyor/Accumulation Table:
CTC-2000, UTB-2000,
OTC-2000 (For packaged product
only.)

AMERICAN CAN COMPANY**GREENWICH, CONNECTICUT**

Canco Closing Machines: 1-1A
Western 422-IE-00, 400, 458-4DS,
400-4R2A, 410-4R2A, 410-4R2-EM,
410-4R2-S, 430-6R2-S
Canco Vacuum Closing Machines: #1
Pacific, #1 PUV Type B, #1 PUV
Type BR, 00-6, 0-8A, 0-8C, #1
Hi-Speed, #1 Universal, 3 00, 300
-B, 402-3V, 600-IUV, 601-IUV, 602
-IUV, 810-IUV, 910-IUV, 1101
-IUV, 1102 -IUV, Callahan 226SV,
Callahan 349SV-3
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine:
IPC
Bacon Cartoner: TUX-MK-2
Maraflex Packaging Machine: 725,
717-E, RF-16
Rigid Flex Packaging Machine:
727-E-Y
Infeed Conveyor: A-41
Poly Clip Machines: SCD, SCH, DCH,
FCA, DCD, SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-IUV, 08
Vacuum Packaging Machine "Dixie
Vac" DV2400E, DV2400S, 2000, 100

AMERICAN CYANAMID COMPANY**SANFORD, MAINE**

Cutting Boards: Acrylite
Edible Oil Storage Tank: Laminac,
EPX-196

AMERICAN FOOD EQUIPMENT CO.**HAYWARD, CALIFORNIA**

"Roto Pac" Lay Susan Table: 300
Portable Belt Conveyor: 200 GM
S/S Brine Tank: 50
"AFECO" End Discharge Mixer: 510
Gondola Hydra Dumper: 15-C
Screw Conveyor: 150
S/S Incline Screw Loader: 610

Pack-off Conveyor: 110
Truck Dumper (to be used with
2-3K Accepted Meat Trucks Only)
"AFECO" Meat Tumbler: 175
Overlapping Paddle Mixer: 5100
Mold Cover Press: 260
Vacuum Stuffing Machine: DSVF-1600
Square Loaf Mold with Coil Spring
Cover: 632
Stuffing Horn & S/S Table: 120

AMERICAN FOODS MACHINERY CORP.
MEMPHIS, TENNESSEE
Salt/Spice Dispenser: 2S0
Spice Distributor: OM

AMERICAN GAS
DALLAS, TEXAS
Box Snow Applicator: AG-501-WD

AMERICAN HOECHST CORPORATION
FORT LEE, NEW JERSEY
Stuffer: Handtmann-VF-325
Linker: Handtmann-VA
S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.
NASHVILLE, TENNESSEE
Cutting Boards: Cut Rite Simona
2000

AMERICAN MACHINE CO., INC.
FOREST, MISSISSIPPI
Poultry Cut-up Conveyor: AMC-...
Poultry Cutter: AMC-520
Duck Rocker Scalding: L-100
Poultry Schackles: AM-180CU,
AM-90CU, AM-240SEC, AM-99BP,
AM-35BBP, AM-109TK, AM-900COM
Neck Skin Cutter 666

AMERICAN MEAT EQUIPMENT CORP.
MONROVIA, CALIFORNIA
Sausage Linking Machine: "Link
Master" Mark II, Mark III

AMERICAN METAL FABRICATORS, INC
MARLOW HEIGHTS, MARYLAND
Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.
CINCINNATI, OHIO
S/S Double Deck Conveyor:
6725-...-..., 6725-...-...

AMERICAN MICROTECH INC.
RACINE, WISCONSIN
Metal Detector: MD-..

AMERICAN NATIONAL CAN
FORMERLY AMERICAN CAN COMPANY
CHICAGO, ILLINOIS
Canco Closing Machine: 423-IES-00

AMERICAN PACKAGE MACHINE CORP.
BELLEVUE, WASHINGTON
Variopacker: VP-...-...
Patty Counter and Stacker: 120-4
Varowrap: P-...-

AMERICAN PROCESS SYSTEMS, CORP.
WAUKEGAN, ILLINOIS
Blender: DRB-...
Ribbon Blender: SRB-...

Belt Conveyor: BC-100
Screw Conveyor: SC-100
Inclined Belt Conveyor: BC-110
Conveyors: W-BC-100, W-BC-110,
RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANY
SUMMIT, NEW JERSEY
Light Fixtures: G-25T8, G-30T8,
WL-782-L-30, G-36TGL & G-64T5L
w/Vycor Glass 7910
Germicidal Fixtures: WM-30-CL,
WM-30-HL, CS-30-CL, WM-25-HL,
CS-25-HL, WM-15-HL, CS-15-HL
Note: Above lamps must be used in
accordance with Part 7, para. 7.16(b)
of the Meat and Poultry Inspection
Manual.

AMETEK
EAST MOLINE, ILLINOIS
Horizontal Pressure Leaf Filter:
HSSF -...

AMF-UNION MACHINERY DIVISION
RICHMOND, VIRGINIA
"Glen" Mixer: 340-F-S, 340-F-D,
160

AMMERAAL, INC.
GRAND RAPIDS, MICHIGAN
Belting (Direct Food Contact):
2L046, 3T45, 2LM046, 2T046,
1M026, 2M45, 2M046, 2T086, 1GM087
1M086, 2M086, 2M087, 3M046,
2T45, 2LM046A15, 2M049A13, TP-20
Cleated, 2M047, 2M049-FDA+A5
2M146-FDA, 2LM146-FDA, 2M049-FDA
Belting (Fully Packaged Product):
2T49A13

AMOCO CHEMICALS CORP.
ST. PAUL, MINNESOTA
Plastic Freezer Spacer: FS-00L

AMPRO, INC.
CHICAGO, ILLINOIS
Netting Removal Machine: ANR-2

AMRI, INC.
HOUSTON, TEXAS
Sanitary Valve: "Cosmia" 3T6P6iKA,
"Polyvia" 46iKA

AMSCOMATIC INC.
LONG ISLAND CITY, NEW YORK
Meat Bag Loading Machine:
500-SB

JULIAN ANABO, INC.
TUSTIN, CALIFORNIA
Conveyor: FMC-..., BC-....
Screw Conveyor: SC-..., SCA-....
Tub Dumper: D-....
S/S Tables: TS-..., UT-....
Metal Detector-Conveyor: MDC-....
Truck: MV-....
S/S Mixer-Blender: MB-....
Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.
LOUISVILLE, KENTUCKY
Closing Machine: 2-B
Pack Foil Overlay Machines: 100,

300

ANCHOR FILM COMPANY
WEBSTER GROVES, MISSOURI
Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.
LANCASTER, OHIO
Vacuum Sealing Machine (2 piston):
D-650
Capping Machine: 45 HRSM, 36 HRSM
Straight Line Sealing Machine:
Series 4

ANCHOR INDUSTRIES
ST. LOUIS, MISSOURI
Automatic Lidder: AL-300X

ANDERSON BROTHERS MANUFACTURING
COMPANY, ROCKFORD, ILLINOIS
Filling Machine: 627-3
Rotary Filler: 640

ANDERSON IBEC
STRONGSVILLE, OHIO
Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.
FULTONVILLE, NEW YORK
Sanitary Gauges: Type S

ANETSBERGER BROS., INC.
NORTHBROOK, ILLINOIS
Meat Depositer: PMD, Modified
Dough Sheeter: DS-B-...
Flour Duster: MFD 5005
Cross Roller: DR-7-...
Die Cutter: DC-270-...
Dough Trough: RT-1-24
Production Table: PC-...
Slitter Disc: SD-1-...
S/S Broiler: GTC-400, GTC-600-2

ANGELUS SANITARY CAN MACHINE COMPANY
LOS ANGELES, CALIFORNIA
Can Closer: 61-H, ..P-DF, ..P-MSLF,
60 -L, ..P (10P)
"ACMA" Form-Fill-Seal Pouch
Machine: 722
"Mitsubishishi" Pouch Machine MHI
PF-15-S, P25-S
Pouch Filler: "MITSUBISHI" PF-200
-S, PF-20D-LS
Closing Machine: 29P42
Dataweight Scale & Filling Machine:
ADW-211-PWS...

ANGER EQUIPMENT, INC.
BROOKLYN, NEW YORK
Meat Agitator: 2500

A-ONE MANUFACTURING COMPANY
STRAFFORD, MISSOURI
Belt Conveyor: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up Saw: A-334
Poultry Cut-up Conveyor:
A-...-...
Column Dumper: ...
S/S Vat/Combo Dumper: CBD
Hi-Lift Dumper: CBD-HL-....
S/S Work Table: A-1-T
Belt Conveyor: A-...-...
Screw Conveyor: A-1-...-SC

Twin Column Dumper: TCD-...
S/S Receiving Hopper: A-1-H
Vacuum Tumbler: VT-....
Mixer/Blender: MB-....-V-C

APACHE STAINLESS EQUIPMENT CORP.

BEAVER DAM, WISCONSIN

Stainless Steel Rotary Blancher:
1610
Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000
Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04
Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10
Pump Dismantle Caddie: LR-CAD-1
Belt Conveyors: BC-A, BC-B
S/S Screw Conveyor: SC-10, RSC-07
S/S Fat Cook Tank: 350
Thigh Trim Conveyor System: 3041
S/S Vat Dumper: LD-4000
Vat Dumper: T-4000
Conveyor: TT-45
8" Wire Belt Conveyor: BC-WB-8
Conveyorized Trim Table: TT-2400-12
Press Rack: HPR-1000
Compression Rack: CR-1000
Compression/Decompression Station:
CS6
Hopper: SH-10

APV BAKER FES LTD.

PETERBOROUGH, ENGLAND

Sintermatic Casing System: 875-..

APV CREPACO

CHICAGO, ILLINOIS

Separator: Horizontal
Evaporator: Plate
Centrifugal Pump: "puma"
Heat Exchanger, Plate Type:
HMBM, HMBL, HX, HXC, HXCB, HXCS,
WHXC, WHXCS, R50, HXL, Series I,
II, III, IV, SR 15/15s and SR
35/35s

S/S Plate Heat Exchanger: R106
Paravalue: ./3A, ./SP
"Vertical Separator" Evaporator:
L900

Plate Heat Exchanger: "Junior
Paraflow" series R405 & R86
Plate Heat Exchanger: HXU-6
Climbing and Falling Plate
Evaporator: Series 3
Falling Plate Evaporator: 10
Air Activated Diaphragm Valve:
Series IV
Ice Builder
Poly Ties
(Air Operated) Valve: APC
Metering Head: CP
(Multi) Process Tank: Type PC
Rotary Pump: 640, M-....-..
Plate Heat Exchangers: W-2, F-2,
F-3, CX, CXC-XC, SC, MS, MS-IND
Process Tank: 11276, 11278, 11288
APC Plug Valve: K-IIR
Centrifugal Sanitary Pump: CP-..
Swept Surface Heat Exchanger: BD,
VT, HD, 620, 648, 672, .BD...,
.HD..., .VT...
Continuous Deaerator Stuffer:
SD-....

Continuous Stuffer: S-....
Auger Feed Pump: AF
S/S Rotary Pumps: R Series, U
Series
S/S Tanks: OF, OC, OFA, OCA, CF,
CC, CFA, CCA
Holding Tank: FVJ/.M
Sloped Bottom Tank: OVS-....
Conveyor: CFH12-24
Food Blender: FB..
Food Blender W/Auger: FBA..
Air Activated Sanitary Valves: C P
Zephyr
Whipper/Chillers: KAC-..., KMCP-...
Agitators: 2, 3, 4, 5, 1, 6
Vacuum Stuffer: VS-....
Liquifier: CLV-..., CLV-H-...
(Inside impeller and seal will be
removed daily for cleaning and
inspecting.)
S/S Ingredient Feeder: IF-...
Homogenizer: -DL-..., 3DD25
Plate Heat Exchanger: SR25/25S,
SR65/65S
Agitator Assembly: A-7
Infusion Heater: IF-....
Swept Surface Heat Exchanger:
VEXHD-884
Dual Ribbon Blender: HD20DRV, HD68DR
Horizontal Particulate Tank
w/Agitator: HAPT-400
Automatic Casing System:
"Sintermatic" 875-..

APV ROSISTA INCORPORATED

ROCKFORD, ILLINOIS

Butterfly Valve: Delta B10 Series
Butterfly Valve: BF-11
S/S Knife Gate Valve: S-..
Delta Double Seat Valve:
D24A1T047D.0

AQUIONICS, INCORPORATED

ERLANGER, KENTUCKY

Ultra Violet Unit: MA-4

ARCHITRONICS, INC.

GREELEY, COLORADO

Carcass Weight Printer: BP001-A

ARDE BARINCO

NORWOOD, NEW JERSEY

Solid/Liquid Mixers: "Arde Dilumelt"
D-800, D-6000
Dicon In-Line Dispersing Grinder:
3X1.5 and 6X3

A.R.E. METAL FABRICATORS

LOS ANGELES, CALIFORNIA

Breeding and Battering Machine: BA
-2

ARK INTERNATIONAL

PALOS HEIGHTS, ILLINOIS

Production Cutter: 35, 45

ARNOLD'S FOOD SYSTEMS, INC.

HOLYOKE, MASSACHUSETTS

Cuber/Dicer: 102, 103

ARO CORPORATION

BRYAN, OHIO

S/S Pump: 650-406, 650-407,
650-606, 650-607

ARROW HEAD CONVEYOR CO., INC.

OSHKOSH, WISCONSIN

Rotary Top Table D-14534
Belt Conveyor BC-15409, TTC-15407

ARR-TECH MANUFACTURING INC.

MOXEE, WASHINGTON

Automatic Tortilla Counter Stacking
Machine: 32-234

ARTIC STAR REFRIGERATION CO.

FT. WORTH, TEXAS

Open Top Refrigerator: AS-11

ARTRAN AUTOMATION

SPRINGDALE, ARKANSAS

Leg Transfer Machine: LTM-1

ARW RESEARCH AND DEVELOPMENT INC.

MAYETTA, NEW JERSEY

Tray Pad Machine: TM-4800

ARY, INCORPORATED

KANSAS CITY, MISSOURI

Tripe Washer & Cleaner: 57, 67, 68,
88, 570P, 670P, 680P, 880P
Tripe Defatter & Refiner: 555R,
666R, 68R, 570RD, 670RD, 680RD,
880RD, 88R
Stripping Knife with Sterilizer:
"Hamjern" 10-4
Lifting Support Boom: "Hamjern" 10-..
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern" HJ10
Centrifugal Beef Foot Cleaner: 76P,
777P, 87P
Hoof Remover: "Deser"
Turbovac Vacuum Packaging Machine:
SB320, SB415, SB415H, SB500,
SB500-11", SB800, SB1000,
SB1000-11", SB..., SB....
Grease and Slime Remover: "La
Paramentiere" 12C, 25C, 45C, 60C,
100C
Hide Puller: 100
Tripe Washer and Cleaner: 670P, 67P
Tripe Defatter and Refiner: 670RD,
670
Centrifugal Beef Foot Cleaner: 76
Pork Stomach & Chitterling Splitter:
ARY 30147

ASEECO CORP.

LOS ANGELES, CALIFORNIA

Vibrating Conveyor: VCS -...,
VCH-...
Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.

GREENSBURG, INDIANA

Poultry Scalders: SS-30, SS-36,
SS-48
Gizzard Peeler: AK-4
Poultry Picker "Sure -Pick": SP-30,
SP-38

ASHWORTH BROTHERS. INC.

WINCHESTER, VIRGINIA

Conveyor Belts (Food Contact): True
1/2 X 1/2 Omni, Omni-flex,
Omni-grid, Prestoflex
Turn & Tangent Drive w/S/S
Shield/Guard: H & Y

- Plastic Belt (Food Contact):
Prestoflex with Flights,
Prestoflex Open Grid, Prestoflex
Close Oval Grid
S/S Belt Balanced Weave: B-18-12-8,
B-24-20-14, B-30-20-12,
B-30-20-14, B-30-20-16,
B-36-20-12, B-36-20-14,
B-36-30-16, B-48-32-16,
B-48-48-16, B-48-48-18,
B-60-60-18, B-72-62-1416
Balanced Weave Belts (Food
Contact): CTB-18-16-16,
CTB-30-24-17, CTB-42-36-18,
CTB-60-48-1820
Belt (Food Contact): Fatigue
Resistant Omniflex & Wear
Resistant Omni-Grid, Omni-Grid
Space Saver
Belt (food contact) Space Saver
Stacker: PH-..
- ASI, INC.
HIGH POINT, NORTH CAROLINA
S/S Carrier: AC-T
S/S Shackle Cut-up/Weight: AC-TC
S/S Selector Scale: AL-1.1, AL-1.2,
AL-1.3
Orbital Parts Sizing Machine: AL-3
- ASSMAN CORPORATION
GARRETT, INDIANA
Liquid Smoke Tank
Liquid Smoke Storage Tanks: America,
Vertical, Horizontal, Conical
Bottom
- ASSOCIATED FOOD EQUIPMENT CO.
DALLAS, TEXAS
Continuous Fryer: 30-l-REC
Continuous Cooked Poultry Parts
Chiller: Mark II
Lung Guns: I, Profiteer II
- ASSOCIATED METAL PRODUCTS, INC.
DALLAS, TEXAS
Automatic Feed Fryer: AM5000
- ASTEC
CEDAR RAPIDS, IOWA
Pump: Standard Sanitary, CIP Type
- ASTEQ INCORPORATED
GAINESVILLE, GEORGIA
Regular Belt Conveyor: RBC-100-...
Foot Cutter: FC-1
Shaker Table: ST-100
Carcass Crusher: CCT
GSI Profiler: GS-4100
Quartering Machine: A-700
Slitter Conveyor: A40207
- ASTRO MANUFACTURING COMPANY
THEBES, ILLINOIS
Freezer Divider: "Astro-Spacer"
Plastic Pallet: B-4048
- ASTROPHYSICS RESEARCH CORP.
LONG BEACH, CALIFORNIA
Food Diverter: 08-2824
Food Processing X-Ray Inspection
Machine: 01-0415
- ATLANTA AUTOMATION, INCL
- ATLANTA, GEORGIA
Auto Sort (Poultry parts sizer):
AS-100
- ATLANTA BELTING COMPANY
ATLANTA, GEORGIA
NCYC White PVC Belt W/T-Cleat,
AB CO PV120 CTYFS
White PVC Belt W/T-Cleat, ABCO
PV-100-RT
White Rib Top: PV-75
Belts (Food Contact): ABCOWELD
Cleated
3 Ply White Cleated Belt (Food
Contract): ABCOMOLD
- ATLANTA BRUSH CO.
ATLANTA, GEORGIA
Single Strand Brush: SSB -....-...
Single Strand Rotary Brush:
SSB-....-...
- ATLANTIC ULTRAVIOLET INC.
LONG ISLAND CITY, NEW YORK
Sterilamp: WL-782-L-30 (Lamp
must be used in accordance with
part 7, para 7.16(b) of the Meat
and Poultry Inspection Manual)
- ATLAS PACIFIC ENGINEERING CO.
EMERYVILLE, CALIFORNIA
Volumetric Filler: VF-....-...
Vacuum/Pressure Syrupur: HSVS-P-36
- ATMOS DIV. OF UNITED INDUSTRIES,
INC., CHICAGO, ILLINOIS
Smokehouse: SF-100
- AUDUBON METALWOVE BELT CORP.
PHILADELPHIA, PENNSYLVANIA
S/S Belt, Balance Weave:
PB-18-12-6, PB-24-20-16,
PB-30-20-12, PB-30-20-14,
PB-30-20-16, PB-36-20-12,
PB-36-20-14, PB-36-30-16,
PB-48-32-16, PB-48-48-12,
PB-48-48-16, PB-48-48-18,
PB-60-60-18, PB-72-60-20
- AUSTIN-GORDON DESIGN, INC.
NASHUA, NEW HAMPSHIRE
Pouch Dispenser: PD-202
- AUTIO COMPANY
ASTORIA, OREGON
Meat Grinder: 1101GH, 601GHP,
801GHP, 1101GHP, 601GH, 801GH
Sanitary Pumps: 2 1/2, 3
- AUTOMATIC FAUCET CORPORATION
BURNSVILLE, MINNESOTA
Automatic Solenoid Activated Hand
Wash Valve/Faucet: H-1000, H-4000
- AUTOMATED FOOD SYSTEMS
DUNCANVILLE, TEXAS
Stick Dog Fryer: PTL-..., HOP
Corn Dog Sticker, Model HOP
S/S Piston Pump: 12
Stick Stacker: SS-1000
Viscous Food Pump: 123, 85
Blender: 200, 240
Automatic Corn Dog Loading Machine:
PTL-2000
- Sausage Stick Machine: SS-100
Food Pump: 200
Conveyer Freezer: CDCF-7000
- AUTOMATED PACKAGING SYSTEMS, INC.
TWINSBURG, OHIO
Bucket Type Conveyor for Chicken
P-1000
Accu-Scale/Bagger System: 100/H-100
Poultry Harvesting (Cut-up)
Machine: PHS-2000
Bagging Machine: FAS-1000
Bagger: H-75
Bagging Machine w/Sealer: FAS-1000S
- AUTOMATED PROCESS SYSTEMS
ELK GROVE VILLAGE, ILLINOIS
Searing Oven: 100
- AUTOMATIC HANDLING & FABRICATION
LAMBERTVILLE, MICHIGAN
Conveyor: SC-1, FC-1
- AUTOMATIC INDUSTRIAL MACHINES INC.
Park Ridge, New Jersey
"Flexifeeder" Conveyor: 50, 100,
200, 300, 400
- AUTOMATIC MODULAR PACKAGING SYSTEM
STANTON, CA
Filling Machine: AM-VOL-A
- AUTOMATION CEG, INC.
ST. HUBBERT, CANADA
Percentage Injector: PI-1
- AUTOMATION SUPPLY COMPANY
ARCADIA, INDIANA
Corn Dog Stick Machine: SM-150
- AUTOPROD INC.
NEW HYDE PARK, NEW YORK
Sauce & Cheese Applicator: 90, 600,
300
Ravioli Machine: RV
Conveyor: DC-A, CO-F
Dough Sheeter: S-l
Filler: F..
Handpack Filler: VI-A4
Sauce & Condiment Applicator: MA,
UO
Cheese Shredder: LS-G
Air-Operated Valve: E1-B
Transfer Pump: Z
Metering Pump: B
Hydraulic Pizza Cutting Press: PI
Lidding Machine: LI-AI
Automatic Pasta Shell Filling
Machine: S.S.-..
Omelette Machine: CF
Cross Cut Splitting Saw: CO-D4
- AUTOWEIGH COMPANY
MODESTO, CA
Weigh Belt Feeder: 205/SD-XX,
305/SD-XX
- AVANTGUARD, INC.
MT. PLEASANT, UTAH
Platform Scale: 400-H
- AVERY WEIGHING TECHNOLOGY
GREENSBORO, NORTH CAROLINA
Prepack Scale: B700

- B -

C. H. BABB COMPANY, INCORPORATED
NATICK, MASSACHUSETTS

Tunnel Oven: A-.../., A-.../.,
A-.../., B-.../., B-.../.

BAADER NORTH AMERICA CORPORATION
NEW BEDFORD, MASSACHUSETTS

Desinewing Meat System: 3.995
Deboning and Desinewing Machine:
BA 696
Desinewing and Deboning: 695
Deboning Machine: BA696-217
Deboning Machine: BA696-218
Desinewing Machine: BA696-219
Weighing System Consisting of:
Infed Conveyor: 461, Weigh Unit:
481, Separator Conveyor: 460
Chicken Filleting Machine: 640
Desinewing and Deboning Machine:
695 CTM
Deboning & Desinewing Machine with
Automatic Feeder: 697, 699, 699C,
(Feeder 515)
Deboning and Desinewing Machine:
697, 699, 699C
Screw Feeding Device: 512
Elevating Conveyor: 1008
Cook and Chill System Consisting Of:
Feeding Conveyor: CS
Ascending Conveyor: CSF
Transfer Conveyor: CSD
Continuous Compact Cooker: CC1800
Conveyor w/Shower Zone: CSMS
Continuous Chiller: CDC 1800
Shrink Unit: SU 860
Drying Unit: DU 800
Grading Plant: GD 1000
Accelerating & Transfer Unit: CTUP
Meat Desinewing Machine: 699SP
Deboning and Desinewing Machines:
699S, 699SC

WALTER BACHTOLD

SCHIEITHEIM, SWITZERLAND

Filling Machine System (This is with
the understanding that the fibre
optic scope is made available to
our inspector in charge and
inspectors using this device must
be proficient in its use.): P-BS-4

BADGER METER, INC.

MILWAUKEE, WISCONSIN

S/S Sanitary Meter: SPS.

BAG-A-THON PACKAGING CORPORATION
WESTBURY, NEW YORK

Bag-A-Thon Packer: 115SS, 16-66SS

BAKER PERKINS FOOD MFG. INC.

RALEIGH, NEW CAROLINA

Depanner: WDSCS/ST, RS

BAKER'S AID

SYOSSET, NY

Rack Ovens: "Baro" 1E-DA, "Baro"
2E-DA, "Baro" 1G-DA, "Baro" 2G-DA

BAKERS EQUIPMENT/WINKLER, INC.

ENGLEWOOD CLIFFS, NEW JERSEY

"M" Mixer: BE/W

BAKERY EQUIPMENT MANUFACTURING CO.

IRVING, TEXAS

S/S Wirebelt Conveyor: W-1, W-2
Belt Conveyor: B-2

BAKERY MACHINERY DISTRIBUTORS, INC.

BOHEMIA, NEW YORK

S/S Spiral Mixer: "ASTOR" ASP-...
S/S oven: SR-12, SP-11, SM-11

BALATROS GMBH

HAMBURG, WEST GERMANY

Belting (Direct Product Contact):
BALATHAN I, II, III, IV, VI
BALATROS TT12 1.0-0 Decke
BALATROS TT12 1.0-0.5 Decke
Belting (Packaged Product Only):
BALATHAN V

J.W.BALL COMPANY

DALLAS, TEXAS

Tamale Wrapping & Cutting Machine:
SS-182

BALDWIN BELTING INC.

NEW YORK, NEW YORK

White Nitrile NBR (Food Contact):
(Cotton carcass belts have edges
sealed with approved sealant.) 2
PE 60, 3 PE 90, 2 PE 90, 3 PE
135, 3 PE 135 CBS, 3 PHW, 2 PXHW,
4 P XHW, 3 PXHW, 2 PWTf, 3 PWTf
Tan PVC/NBR (Food Contact): 2PT 6
PVC, 3PT PVC
Black Nitrile (Food Contact): 5P
BLK
White Butyl (11R) (Food Contact):
3 PW BTL
White Thermoplastic PVC (Food
Contact): 120 COS W
White Nitrile (NBR) (Fully Packaged
Product Only): 2 PWRT, 3 PWRT

BALSTON, INC

ANDOVER, MASSACHUSETTS

Steam Filter: 23/30SR, 23/75SR,
SP3-23/75SR, SP-4-23/75SR
Air Filter: A33B-SA, A45B-SA,
A27/35B-SA, A27/80B-SA,
AKSB-0280-SA

BALTIMORE SPICE COMPANY

BALTIMORE, MARYLAND

Liquid Smoke Cabinet: CY9

BAMCO BELTING PRODUCTS, A CHACE CO.

GREENVILLE, SOUTH CAROLINA

Belting (product contact): TT12 Matt
Green

BANDO AMERICAN INCORPORATED

ITASCO, ILLINOIS

Belt (for direct contact): SL-4GE(W)
EHH, SL-4C(W)F, SL-4C(W)/(W)F,
SL-5C(W)F, SL-8C(W)F,
SL-8C(W)/(W)F, SL-5C(W)/(W)F
Conveyor Belts (Direct Contact):
SL-4U(W)F, SL-8U(W)F,
SL-4U(W)FII, SL-8U(W)II
Conveyor Belts (Packaged Product
Only): SL-4PF, SL-8PF, SL-8PFI

BANGOR FOOD MACHINE

BREEDSVILLE, MICHIGAN

Conveyor: 1, 5, 6, 02, 03, 04
S/S Tub/Base: 11
Barrel Cart: 13
Cardboard Inserting Machine: 12
Sauce Depositor: 16
Depositor: 18
Leveling Monitoring Device: 19
Ingredient Depositor: 21

BARBEQUE KING COMPANY

MAULDIN, SOUTH CAROLINA

Bake King Deck Oven: B-12-A

BARKER INTERNATIONAL

LANCASTER, PENNSYLVANIA

Turkey Wetting Cabinet: ST-WC-l,
801GH
Scald-N-Pick System (turkeys):
TSSP-1070
Straddle Picker "Gent-L-Flex"
(Mounted): SF-1000, (Floor
Mounted): SP-2000
Scald-N-Pick System (Chickens):
SSP-1070
Giblet Chiller: Mark IV 1, 2, & 3
Barrel
Hock Cutter: 5010
Poultry Chillers (Paddle): Mark
V-P, Mark VIII-P
Poultry Chillers (Refrigerated-
Paddle): Mark V-RP, Mark VIII-RP,
Mark VI-RC
Poultry Chillers (Auger): Mark
VI-A, Mark VIII-A, Mark VII
Poultry Chillers (Refrigerated-
Auger): Mark VI-RA, Mark VIII-RA
Carcass Chiller: Mark IV, Mark IV
FWU-100
Giblet Chiller (Single Barrel):
Mark V-R-S
Giblet Chiller (Double Barrel):
Mark V-R-D
Giblet Chiller (Triple Barrel):
Mark V-R-T
Gizzard Splitter & Peeler: 210-B,
210-B-l
Poultry Scalders: SINGLE PASS
SS-3-16, DOUBLE PASS SS-4-28,
THREE PASS SS-3P-34, SS-3P-28,
FOUR PASS SS-4P-34, SS-4P-28,
SS-4-34
Eviscerating Shackle: VS-100
Giblet Pumping System: GPS-C100
Picker, "Flexomatic IV": FP-4
Automatic Poultry Cut-up System:
6182
Turkey Gizzard Machine: 210 BT
Picker: RF-40000 -...
Picker: "Roto-Flex" RF-4000-...
Picker, "Rotomatic": RP-...
Picker, "Fin-Flex": FF -...
Picker, "Fin-Flex VI": 6600 FF-VI
Poultry Picker: Versa-Flex,
Gent-L-Flex
Automatic Lung Remover: SL-8000
Automatic Poultry Killer: K-5150
Neck Breaker: 6000
Dry Offal System: 5200
Continuous Flow Handwash Station:
5230
Hip Operated Hand Wash Station:

5220
Hand Activated Hand Wash Station
(w/a suitable Pressure Regulating
Device): 5210
Hand Activated Hand Wash Valve
(w/a suitable Pressure
Regulating Device): 5099
Inspection Trim Pan: 5330
Water Rail: 15240
Water Flushed Hopper Assembly:
528., 530
Conveyor: 75500
Oil Sac Cutting Machine: 50700
Bird Unloader: 6100
Neck Skin Cutter: 7050
"Hi Cube Slant" Continuous
Chiller/Freezer: A, G and AG
Turkey Head Puller: 5480
"Hock-A-Matic" Hock Cutter: HAM-6
Automatic Giard Splitter and
Peeler: 480
Pre-Stunner: S-5100
Post-Stunner: S-5110
S/S Sizing Bin: 1082
Electronic Sizing Machines:
"Weightronic" 9182L, "Weightronic"
9182M
S/S Scalder: M-781
Gizzard Harvester: GH-582

B-BAR-B, INC. EXACT PACKAGING DIV.
SCHAUMBURG, ILLINOIS
Automatic Filling Machines: 2015
MA, 4015MMC

BARKLEY & DEXTER LABORATORIES, INC.
FITCHBURG, MASSACHUSETTS
Metal Detector: "Cleanline",
"Cleanline B"
Checkweigher: GS05LW-WX2/CE651,
CK20-LW-PO/CE401

BARLIANT & COMPANY
CHICAGO, ILLINOIS
S/S Meat Trucks: A38, A38A, H38,
A37, A37R, H37, A36, A36R, H36,
A35, A35R, H35, A34, A34R, H34,
A33, A32, A32R, H32, A31, A31R,
H31, A30, A30R, H30, A12, H33,
A33R
Meat Former (w/o discharge
conveyor): Medimat-A, Gigant-A
Meat Former (w/discharge conveyor):
Medimat-B, Gigant-B

BARRETT CENTRIFUGALS, INC.
WORCESTER, MASSACHUSETTS
Centrifuge: 1101ES

BATTE CARNE
HOUSTON, TEXAS
Batte Carne (Flattener) Machine: 1A,
2SS

BAUER BROTHERS COMPANY
SPRINGFIELD, OHIO
Hydrasieve (for dewatering
vegetables): 552-., 552-1-.,
552-2 -.

BAUER-REXROTH & COMPANY
LAPAZ, INDIANA
Cut-up Conveyor: CPE-520
Bagging & Boxing Conveyor: PAC-347

Poultry Cut-up Saws w/stands:
S-7311, SB-7311, BS-1500,
BSD-1500
Ice Disposer: ID-1800
Dumping Table: DT-1400
Ice Precrusher: ID-1500
Giblet Sorting Conveyor: GSC-1100
Giblet Shaker: GS-1000
Poultry Sizer: SU-1700
Bag Opener: BO-1600

BAXTER MANUFACTURING
ORTING, WASHINGTON
Oven: "Advantage" I, II

THE BAXTER MANUFACTURING CO., INC.
TACOMA, WASHINGTON
Table w/cutting boards, Risers
on 3 sides: GC2-....
Table w/cutting boards on both
sides: GC4-....
Table w/cutting board surface:
GC3-....
Table w/all stainless steel top &
risers: AC3-....

BAY STATE CONTROLS CORP.
WORCESTER, MASSACHUSETTS.
"Disc-O-Seal" Butterfly Valve:
E6366-....E10R51, E6666-....E10R51

BBC INDUSTRIES
FENTON, MISSOURI
Continuous Oven: CTX-Gemini

BEACON METAL PRODUCTS, INC.
CHICAGO, ILLINOIS
S/S Wire Loaf Cage: 7754
S/S Screens: Style AF, 907
Ham Press: "Insta-Pres" IP-....
Stack/Nesting Baskets: SHUR-TRAC
SB-100, SB-110, SB-120, SHUR-TRAC
SB-101, SB-111, SB-121

BEARDSLEY & PIPER
CHICAGO, ILLINOIS
Blender: PRB-..

BEEHIVE MACHINERY, INC.
SANDY, UTAH
Deboner Cooling System Poultry
Deboner: BX-66, TC-968, AU-968,
AU-1269, AUX-70, AU-4171
Poultry Deboner: UAX-....
Desinewing Machine (Boneless Meat
Only): AU-9171
Deboning Machines: AUX-72, AUX-968,
AUXS -....
Deboning Machines: AUX-....,
S-76-...., AU-...., AULS-....,
AU6173
Deboning Head: PSE-....-.,
TS1-...., CP-....
Deboning Head Jacket:
TJ1-...., TJ2-....
Pumps: 1445, BP-5, BP-7, 300-50
Twin Screw Bone Cutters: BA-7X,
BA-8X
CO2 Mixers:-50
"Alpina" Cutters: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500
S/S Grinders: BGS-....-.,
MGS-....-.

S/S Auger: RF-...., EX-....
Conveyor: Model BC-....
Pump Assembly Model EP-....-.,
EMP -.... -..
Extruding Die BED-...-....
Deboner Assembly: AUXS-....-.,
AUX-SL-....-..
Transfer Pump: BP-....-....
Conveyor Assembly: SC-....-..
Deboner: RSTC-....-., S-..
Bone Cutters: BA-., BA-., &
BA-...
Tissue Separating/Desinewing
Machine Model: TSI-....-..
(Boneless Meat Only) Deboning
Machine: SA-76-...., RSTD-....-....
Deboning & Desinewing Machine
(Desinewing machine to be used for
boneless meat only):
RSTC-....-., RSTD-....-.,
RSD-....-....
Deboning Machine: RSD-....-....
Mechanical Deboning Machine: EPDD-06

BELLAS ENGINEERING INCORPORATED
LANCASTER, PENNSYLVANIA
Oven: "Thermal Zone"

BELAM, INC.
DOWNERS GROVE, ILLINOIS
Lifting Device: DKH -.
"Bone-In" Pickle Injector: MIB.,
MIB., MIB.S
"Belam" Meat Massager: DK-..
"Belam" Pickle Injector: MI., MI.S
Lifting Device of Chute: DKHC-..
Tenderier: IT-., PE-...
Vacuum Ham Press: MP-..
Boning Line Conveyor: BL-., BL-..
Exit Conveyor: IT-C
Meat Slicer: 80K

BELSHAW BROTHERS, INC.
SEATTLE, WASHINGTON
Deep Fat Fryer: AF-1
Belts (Food Contact): BIC 1201
Automatic Thermomatic Proofer: TM

BELT CONCEPTS OF AMERICA, INC.
SPRING HOPE, NC
Belt (Food Contact): POR
120/1TF, POR 100/2/TF, POR
150/3TF, POR 150/3/TB
Belt (Food Contact): Plastomer RMV

BELTING INDUSTRIES
KENILWORTH, NEW JERSEY
Belts (Food Contact): BIC 1201

BELTSERVICE CORPORATION
EARTH CITY (ST. LOUIS), MISSOURI
Belts (Food Contact):
03-....-....

BENCO MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Single Lane Processors: HBP-P-S
Dual Lane Processors: HBP-P-D

BENDE & SON SALAMI CO.
ADDISON, ILLINOIS
Sausage Cleaning Machine: MB1000-S,
MB1000-T

BERKEL, INC.

LAPORTE, INDIANA

S/S Pan Scales: 400, 401, 405
Slicer: 180-FA, 180-D, 180-DA,
180GS, 170G-S, 170-D, 808, 818,
170-FA, GT, 909, 919
(Heavy Duty) Slicers: 15 & 15A
Tenderizer: 703-B & D, 704, 704A,
703, 705
Saws: 56V-16, 51V-14, 55V-14,
56V-14, 51V-12, 55V-12, 56V-12
Bench Scale (with S/S Platform &
with Stands): 1021 Series, 3001
Series, 26001 Series, 1..., 3...,
26...
Portable Scale (with S/S Stand):
1121 Series
Counter Scale (w/S/S pans):
172-221, 172-121
Digital Scales, 520, 530, 540,
511, 521, 531, 541 (To be used
with Suitable Stand)
Scales (packaged product only): 522,
522F, RS150, RS300
Vacuum Packaging Machines: E 36/42,
E 43/45, C 43/45, E 60/46D, C
76/51D, C 60/46D, E 2.53/60-2,
C 2.51/77-2, C 2.53/60

BERMEL INDUSTRIES

BRADLEY BEACH, NEW JERSEY

Link Control Separator: 70, 70A

BERRYVILLE MACHINE SHOP

BERRYVILLE, ARKANSAS

Cut-up Conveyor W/Belt Release and
Washer: M-156
Bag Line Conveyor W/Belt Release
and Washer: M-157
Double Belt Crossover W/Belt
Release and Washer: M-158
Conveyor W/Belt Washer and
Quick-Release Models: M-167,
M-180, M-181-A, M-181-B
3-Belt Conveyor W/Belt Washer and
Quick-Release: M-166
Strip Cutting Machine: M-201
Deboning Conveyor: M-205

BESELER

LINDEN, NEW JERSEY

L-Sealer: 1913-MB, 1913-GS,
1913-GSM

BEST & DONOVAN

CINCINNATI, OHIO

Heavy Duty Hog Splitter Saw: KS
Beef Carcass Splitter Saw: 120
Beef Carcass Splitter: Pacemaker,
Pacemaker II
Super Duty Hog Splitter Saw: 750
& 760
Hog Splitter: IS-750 & IS-760
Dehider: Saturn I, "Magnum 1000-S"
Leg Cut-Off Saw w/Exhaust
Deflector, Air Operated: 85
Rump Bone & Carcass Splitter Saw
Combination: SL
Beef Breast Bone Opener Saw:
L-Combination
Beef Rib Blocker & Ham Marker Saw:
Mark II
"Red Streak" Primal Saws: 8-E,
10-E

"Tri-Purpose" Air Saws: 8, 10, 12

Pork Scribe Saw, Air Operated:

AS4-P, AS5-P

Beef Scribe Saw, Air Operated:

AS4-B

Cattle Dehorner, Hydraulic: Class
IV

Hock Cutters, Hydraulic: HC-3, HC-5

Beef Splitter, Electric: 100

Beef Splitter w/Exhaust Deflector,

Air Operated: 100-A

Brisket Saw, Electric: 250

Brisket Saw w/Exhaust Deflector,

Splitter Saw: 150, 150S (Adequate

sterilizing facilities must be

provided. This will include a

hot water hose with an adequate

supply of 180F. water.)

Hog Breastbone Opener Saw: Mark II

Air Hog Breastbone Opener Saw: AH

Hog Splitter Saws: 764, 766, 764IS,

766IS

Hog Head Cutter: E-24/HAD

Beef Rib Blocker and Ham Marker

Saws: Mark IIS

Primal Cut Saws: "Red Streak" 8ES,

"Red Streak" 10ES

Tri-Purpose Air Saws: 8S, 10S, 12S

Hand-Held Skinner: S-1011

Hog Breastbone Opener Saw: Mark IIS

Air Hog Breastbone Opener Saw: A-HS

Multi Purpose Saw: GT-30, GT-40,

AS-6

Beef Breaking/Ham Marking Saw: 9

Hydraulic Hock Cutter and Cattle

Dehorner: E-24

Foot Cutter: E-22

Hog Splitter Saw: 770 Hydra

Hog Breastbone Opening Saw: 270

Hydra

Brisket Shear: SS7-M

Dehider: Mercury "340"

Brisket Saw: (Air Operated):275

Automatic Carcass Splitter (Adequate

sterilizing facilities must be

provided): 2900-90...

S/S Shroud (for previously accepted

Automatic Carcass Splitter):

2900-....

BEST POULTRY MACHINERY, INC.

CUMMING, GEORGIA

Head Cutter: HE

BETTCHER INDUSTRIES

VERMILLION, OHIO

Power Slicer: 39, 81, 220

Press: 70

Trimming Machines (Not to be used

for trimming grubs, bruises,

etc.): 500, 520, 850, 8803,

8808, 900, 1040, 1200, 505, 750,

350, 1400, 620, 625

Air Operated Trimming Machines (Not

to be used for trimming grubs,

bruises, etc.) Air Operated: 275

"Band Splitter" Carcass : 500Z,

520Z, 850Z, 900Z, 1040Z, 505Z,

750Z, 8802B, 8802S, 1000Z, 1300Z,

1400Z, 1500Z, (Not to be used for

trimming grubs, bruises, etc.)

Dyna Form Meat Press: Series 1, 75

Tenderizer: TR2

Dipping Machine: 9A, 11A, 14A, 21A

Bone-In Tenderizer: TR-10B

Spray Tenderizer: ST 18-A, ST 24-A

Slicer: BH-15, "Slice-N-Tact"

Cutlet Former: CF-16

Conveyor: 624

Wizard Knife: 1000, 1300, 1500 (Not

to be used for trimming grubs,

bruises, etc.)

Cutlet Former: CF 10, CF 24, CF 34,

CF 40

Slicer: BH-14 "Slice-N-Tact", BH-20

"Slice-N-Tact" BH-15

"Slice-N-Tact"

Slicer: "Ultimax" 29

BIG DRUM

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big

Drum VL-2, J

BIGGER & JOHNSTON CO.

DOWN, N. IRELAND

Sausage Filler: 40240 & 40241

BILT-RITE CONVEYOR

GARFIELD, NJ

Conveyor: SS-H-400-....

BIRD MACHINE COMPANY INC.

SO. WALPOLE, MASSACHUSETTS

Bird" Centrifuge LBSD-SS..x..

Centrifuge: BSV0-...-SX

BIRO MFG. COMPANY

MARBLEHEAD, OHIO

All Purpose Mill: 1520 SS

Tenderizer: PRO-9

Poultry Cutter: BCC-100, BCC-200

Frozen Meat Flaker: FBC-4800

Grinder: 1056, 542-48-52

Breaking Saw: 4436-11, 4436

Trim Saw: 22, 44, 3334

Tenderizer: XHD

Saws: 4436 Modified SS, 44 Modified

SS

Automatic Feed Grinder: AFG-56

S/S Conveyor: 210

Automatic Feed Mixer-Grinder:

AFMG-56, AFMG-48

Dual Loading Stuffing Horn:

48-52-56

Keeper Case Dual Loading Horns:

48-42-56-A, 48-52-56AS

Multiple Blade Chunk Sausage Cutter:

1000

Meat Choppers: 342, 812, 822,

1556, 6642, 7542-48-52

Automatic Loin Cutter: 44-680

Scraper Attachment (for all models

of Biro's Power Cutters): MC

Stew Meat Cutter w/Transparent

Hopper: PRO-10

Breaking Saw: 3334

Slicer: 31

Automatic Feed Mixer Grinder:

AFMG-24

Grinder/Chopper: 346, 922

Automatic Mixer Grinder and Chopper:

AFMG-52

Slicing Machine: F-S19

BIZERBA INC.

EDISON, NEW JERSEY

Vacuum Packaging Machines: Single

Chamber - "REGINA" -., "Regina"
2/63, "Regina" RC\63, "Regina"
100, "Regina" 2/100, "Regina"
2/100-S-310, "Regina" 2/140
(B14), "Regina" B-18, GM-....
Double Chamber - "Regina" RD-.,
"Regina" RD-88-H-S, "Regina" B12
Slicer: A 330
Slicing Machine: A330FB2, SG8D & SE8
Vacuum Packaging Machines, Single
Chamber: GM-...., Double Chamber:
"Regina" RD-., RD-88-H-S, B12-.,
2/63, RC63, 100, 2/100,
2/100-S-210, 2/140-(B14), B-18

BIZERBA USA

PISCATAWAY, NEW JERSEY

Platform Scales w/Remote Indicators:
20 (indirect contact only),
150 and 350 (Indicators MCB-A,
MCE, MCI-W, and MCI-Z)

B&J MACHINERY CO., INC.

DALTON, GEORGIA

"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.

TELFORD, PENNSYLVANIA

Tables: 1131S thru 1138S, 1131SG
thru 1138SG, 1141S, 1141SG, 1145S
thru 1147S, 1145SG thru 1147SG,
1169S, 1169G, 1172S thru 1183S,
1172SG thru 1183SG
S/S Smokehouse Truck: 1964, 1970
Galv. Smokehouse Truck: 1965, 1971
S/S Smokehouse Tree: 1967
Galv. Smokehouse Tree: 1968
Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION

FENTON, MISSOURI

Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY

CHICAGO, ILLINOIS

Vertical Mixer (w/Chrome Beaters):
CC-..D.

BLAW-KNOX FOOD & CHEMICAL EQUIPMENT

BUFFALO, NEW YORK

Screw Conveyor: SCR-..-SS-.,
SCS-..-SS-..
S/S Sanitary Drum Dryer:
SSADD-.....

BLENTech CORPORATION

ROHNERT PARK, CALIFORNIA

Hi-lift Dumper: HD-., HD..
Belt Conveyor: BC-.....
Continuous Cooker: CS-.....
Mixer Blender: DM-.....
Blender: DM-.....
Screw Conveyor: SC-.....
Thermal Processor: TP-.....
Hi-Lift Dumper: HD-., HD..
Surge Hopper: SH-.....
Tilt Dumper: TD-..
Vacuum Meat Tumbler: VT-....
Mixer: CC-....

G. S. BLODGETT COMPANY

BURLINGTON, VERMONT

Ovens Series (Must be version with
S/S interior and exterior. May

include various control options.):
FA-100, FA-102, GZL-10, GZL-20,
EF-111, EF-112, EZE1, EZE2,
DFG-100, DFG-102
S/S Oven: RE-44, CTB-..
Combi Oven/Steamer: COS-6, COS-101,
COS-201, COS-20

BLONCO

OAKLAND, CALIFORNIA

Vacuum Mixer: IMP-., IMP-....

S. BLONDHEIM & COMPANY

OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 LBS., 150,
250, 450, 700
"Blonco" Continuous Feed Grinder:
Type I, Type III
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor: 678..
"Blonco" Guillotine Decanner: DBA
Hi-Dumper: 168
Pickler: SSP2614
Twine Linker: RS..
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer: 1010
"Blonco Risco" Stuffer: BR....
"Blonco" End Discharge Mixer:
200ED, 5000ED
"Blonco" High-Speed Knife Grinder:
150, 170, 200
Vacuum Sausage Stuffer: "SAFOS"
2N/HP, "SAFOS" 2N/H
End Discharge Mixer: 2000 ED

BLOOMER-FISKE INC.

CHICAGO, ILLINOIS

Auto-Trol Loader: Mark II, 1970
S/S Meat Molds: Round & Square
Liver Loaf Mold: Various Sizes
Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.

CLEVELAND, OHIO

S/S Pump, RM-., RO...

BLUE CHANNEL CORPORATION

PORT ROYAL, SOUTH CAROLINA

Deboner: Harris

BLUEBIRD INC.

CHICAGO, ILLINOIS

Pearshape Ham Mold: BMA-1

PHILIP BOCK COMPANY, INC.

HAWTHORNE, CALIFORNIA

Filling Machine

BOCK LAUNDRY MACHINE CO.

TOLEDO, OHIO

Block Centrifuge: FP-..-A

W. Y. BOGLE CORPORATION

WEST HARTFORD, CONNECTICUT

Belts (FOOD CONTACT):
2, 3, 4, 5 Ply White Nitrile Heavy:
FP-1
2, 3, 4 Ply Black Nitrile-Heavy:
FP-2
3, 5 Ply White Nitrile Standard:
FP3
2, 3 Ply White Dacron Nitrile: FP8

2, 3 Ply White Dacron Butyl: FP-10
2, 3, 4 Ply White Teflon Nitrile:
FP-13
2, 3 Ply White Skimcoat: FP-14
2, 3 Ply Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.

DES MOINES, IOWA

Surge Hopper: SH-....
Conveyors: EC-....
Tables: RT1-., RT2-....
Injector: FGM-..
Vacuum Blender: BB(V)-....
Blender BB-.....
Screw Conveyor: SC-., FC-....
Meat Sampling Drill: 1005

BONAR PLASTICS INC.

WEST CHICAGO, ILLINOIS

Poly Combo: 1509-A, 1509-B, 1014,
1015, 1044, 1050, 1054, 2010,
6010, 7010, 1010, 1040, 1140,
1144, 1144-A, 1145, 1150, 1154,
1110, 1114, 1115, 1116, 1117, 3028

Ingredient Bin: 2090-A, 1509-A
Ingredient Bin Lid: 2090-1
Utility Drum: 2022, 2045, 2055,
2012
Insulated Tote Box: 2341
Utility Drum: 2032
Poly Combo: 3010, 7510
Insulated Containers and Covers:
1545, 1645, 1845, 1760, 1745,
1704, 1801, 1800
Combo: 3009, 3000, 3010B
Stack Lids: 3009-5
Rota Drum: 5010
Lid: 5010-5
Poly Payloader: 1732, 1733

BONCOR, INC.

WESTFIELD, NEW JERSEY

Meat Massager: CM-..
Hydraulic Lifter Dumper: HLD-35
Mixing Vat 1800E
Vacuum Tumbler: PM-....1

BOND EQUIPMENT CORP. (FORMERLY SWILLEY EQUIPMENT DESIGN, INC.)

LOGAN, IOWA

Revolving Hog Head Splitter:
2029-.....

BONNER & BARNEWALL

NORWOOD, NEW JERSEY

Belts (Packaged Product Only):
Pebbletop 2 ply, 3 ply
Dacron Pebbletop 2 ply
Belts (Food Contact):
White Hycar COS 2 ply, 3 ply, 4
ply, 5 ply
Black Hycar COS 2 ply, 3 ply, 4
ply, 5 ply
Light Duty White Hycar COS 3 ply,
5 ply
Dacron-Teflon 2 ply, 3 ply
Dacron-Hycar 2 ply, 3 ply
Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY

KENT, OHIO

Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY

EFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,
POLY-2000, BO-CO Rubber
Tables: 70, KS, M, GMT, S14, S16,
TC, TS

BORDEN CHEMICAL COMPANY

NORTH ANDOVER, MASSACHUSETTS

Carcass & Primal Cut Wrappers: CW,
PCW, SW

ROBERT BOSCH CORPORATION, PACKAGING
MACHINERY DIVISION, SOUTH PLAINFIELD,
NEW JERSEY

Transwrap: SVB-....

ROBERT BOSCH PACKAGING CORP.

PISCATAWAY, NEW JERSEY

Packaging Machine: MU with an
acceptable filling device.
"Aluseal" Fill and Seal Machine:
740B
Flat Pouch Form, Fill, and Seal
Machine: BML

BOYD CORPORATION

ELMHURST, ILLINOIS

Incline Conveyor: 104-2000-S,
104-2000-J
Incline Table Conveyor: 104-1000
Conveyor w/Air Gates: 104-8000A
S/S Wire Belt Conveyor: 104-3000
Roller Bed Conveyor: 104-2000-2S
Skoring Machine: 105-115
Special Feed Conveyor: 107-30032
Conveyor: 104-4000

BOYENGA & COMPANY

AMARILLO, TEXAS

Edible Surge Bin: ESB-1
Level Control Tank: EPSLC-1

MICHAEL R. BOYER

BRIGHTON, MICHIGAN

Ham Slicer: 618

BOP INDUSTRIES, INC.

DENVER, COLORADO

Plastic Tote Boxes, w/Lids:
NO....., NS....., SO.....

BRAN & LUBBE, INC.

EVANSTON, ILLINOIS

Sanitary Pump: S-293

BRAY VALVE & CONTROLS, USA, INC.

HOUSTON, TEXAS

Butterfly Valve: 20, 21

THE BRECHTEEN CO.

MT. CLEMENS, MICHIGAN

Sausage Looping Bucket: 001
Sausage Looping Bucket Assembly:
002
Stuffing Horns: "Coffi" 001, 002,
003, 004, 005, 006
Ham Stuffing Machine: 2200
"Coffi" Stuffing Horn: 1510, 2210,
1510C, 2210C
Coffi Stuffing System: 1800
Net Rucker Assembly: 1575
Gathering Device: G

BRECON KNITTING MILLS, INC.

TALLADEGA, ALABAMA

"Brecon" Stockinette Machine: 711

BREDDO LIKWIFIER (FORMERLY
LANCO)-DIVISION OF AMERICAN

INGREDIENTS CO. (FORMERLY BREDDO INC.)

KANSAS CITY, KANSAS

"Likwifier" Mixer: LDD-...,
LDDR-..., LDDW-..., LDDRW-...
LO-..., LDT-..., LDTW-..., LHW-...,
LHR-..., LOR-..., LDDRHW-...,
LORW-..., LORSS-..., LORSS-...

BRIDGE MACHINE COMPANY

PALMYRA, NEW JERSEY

Meatball Former: Titan 4, 4D, 5,
5D, 1D, Titan BT00
Food Molder: Custom 150, Custom
150HD, Crown 240, Crown 240HD,
Imperial 480
Dumper: "LiftLoader" Imperial
480HD, Compac 100, Compac 100HD
Spray Tenderizer Scorer STS-24
Cross Tenderizer: CS12, CS-18
"Accupat" Food Shaper: 3AP, 4ACS,
DA
Conveyor Cuber: "Convey Cuber"
Cutlet Flattener: CF-12
Vacuum Packaging Machine: Nirovac
SD220
Conveyor Table: CT-....-...
Air Operated Spreading Conveyor:
SCA-....-...
Food Shaper: "Accupat" D
Dumper: "LL"
Conveyor Cuber: CC-...
Vacuum Packaging Machine: "Nirovac"
X-..., "Nirovac" S-..., "Nirovac" S
500 1A
Cutlet Flattener: TR-12
Tilt Dumper: HTD

BRIDGESTONE TIRE COMPANY, LTD.

TOKYO, JAPAN

Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY

PROVO, UTAH

Product Shaping Device: Colosimo

BRITTON MANUFACTURING

COLLEGE STATION, TEXAS

Electric Stimulator: 350
Koch-Britton: 250
Low Voltage Stimulator: 75-LV

BROASTER COMPANY

BELOIT, WISCONSIN

Marin-Aider: 607-B
DustRite: 606
Retort Separator: Polypropylene
Deep Fat Fryers: 1400E, 1400G,
800E, 1800G, 1600

BROCO ALCO DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.

BELOIT, WISCONSIN

Deep Fat Fryer: 1600

BRODRENE GRAM A/S

VOJENS, DENMARK

Automatic Rotary Freezer: "RIA"...

BROOKLYN HEIGHTS MACHINE CORP.

CARTHAGE, MISSOURI

Conveyors: FG-7-3690, FG-7-36,
FG-7-3013, FG-7-3010, FG-9-3017,
FG-9-3018, FG-9-306, FG-7-3090R,
FG-7-3090L
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC

LIVONIA, MICHIGAN

Tote Box: R1301W, R1305W, R1307W,
R1310W, R1315W, R1319W, R1323G,
R1323W, R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G
Storage & Shipping Drums: R1212G,
R1212W, R1225G, R1225W, R1232G,
R1232W, R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W, R1226G,
R1226W, R1256G, R1256W, R1251W,
R1251G
Bulk Containers: R1121GP, R1123GP,
R1119G, R1119B
Bulk Container Lid: R1122W, R1124G,
R1120G

ARTHUR S. BROWN MFG. CO.

TILTON, NEW HAMPSHIRE

Belts (Food Contact):
White (Cotton Carcass): L415
White (Dacron-Cotton Carcass): L434
(Edges sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.

PHILADELPHIA, PENNSYLVANIA

Bone Chip Remover: 1167

BRUENDLER, A.G.

BUTTIKON, SWITZERLAND

"Conti-Cut" Cutter Mixer CVL/2
"TurboCut" Emulsifier VL-G10-101-1
Emulsifier: "Turbo Cut" VL-G2,
VL/3, VL-100, VJ-L55, VL-2-125,
"Mini-Cut" MVK

BS & B SAFETY SYSTEMS

TULSA, OKLAHOMA

Vac-Saf Sanitary System: VKB with
KB-C Safety Head

BUCKET ELEVATOR COMPANY

CHATHAM, NEW JERSEY

Corratrough Belting: DAL
Bucket Elevator (For Dry Product
Only): V4

BUCKHORN MATERIAL HANDLING GROUP

MILFORD, OHIO

Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...

Plastic Drums: 21-...
 Plastic Drum Lids: 21-...
 Nest Pac Meat Lugs: 18-...
 Net Pac Tote Bins: 18-524, 18-488
 Commissary Case: 47-024E
 Containers(w/optional lids): 47-....

BUDD CO. POLYCHEM DIVISION
PHOENIXVILLE, PENNSYLVANIA

Rigid Plastic Belting (Packaged Product Only): SC-...
 Rigid Plastic Belt "Mod-U-Flex": 35 (Packaged Product Only)
 Rigid Plastic Belt "Mod-U-Grid": 36 (Food Contact)
 Snap-on Rigid Plastic Belt:
 ...SC..., ...SC...,
 ...NSC..., ...NSC...,
 ...RC..., ...RC...,
 ...RCT..., ...RCT...
 Belting (Food Contact): White Hing Chain 150 HRT-...
 Plastic Chain Belt (for direct product contact): Model 200 PR

BUFFALO WEAVING AND BELTING CO.

BUFFALO, NEW YORK
 Belts (Food Contact) Golden Bison:
 S2W, S3W, S4W
 Sanivoyor: P-90, P-135, P-260, P-390
 White Nitrile/Vinyl Polyveyor: D84W
 Black Nitrile/Vinyl Polyveyor: D84B
 Teflon Polyveyor White: D84W-Teflon
 Servall White: C826W
 Servall Black: C826B
 Belts (Fully Packaged Product):
 Golden Bison-Incline: LG3W

ROBERT F. BULLOCK, INC.

CONYERS, GEORGIA
 Pork Skin Pellet Popper: 1200
 Pellet Feed Hopper: 80
 Cooking Oil Holding Tank: 80
 Heat Exchanger: 4
 Pork Skin Breaker: PSS-82
 Pork Skin Cutter: PSC-83
 Product Cart: PTC-500
 Pork Skin Fryer: RDF-400
 Pork Skin Rendering Cooker: 1200
 Screw Lift: SL-83
 S/S Dry Rendering Unit: HAR

B. H. BUNN COMPANY
LAKELAND, FLORIDA

Packaging Machine
 Meat Tyer: M-10, M-16MR, M-10MR
 Meat Tying Machine: STM-1010, STM-1016

BURDETT MANUFACTURING CO.
BRIDGEVIEW, ILLINOIS
 Kettle: L600

BURFORD CORP.
DALLAS, TEXAS

Vertical Bag Tyer: VB2L, VB2R

T. J. BURNETT

MURRAYVILLE, GEORGIA
 Breast Deboner: TB 150
 Deboner: TBW-250

Thigh and Leg Deboner: GB-100

BURN'S SPICES AND CASINGS

BISMARCK, NORTH DAKOTA
 Water-Pack Sausage Stuffer:
 "Dakotah"

BURRELL BELTING COMPANY
SKOKIE, ILLINOIS

Belts (Food Contact): WB152F, WB153F, WB154F, Hygene 3, Hygene 5, WB152C, WB153C, WB154C, GB153C, BB153C, DS152C, DS153C, DS152TC, WB153TC, White Hycar WB152F-A, WB153F-A, WB154-A, WB152C-A, WB153C-A, DS152C-A, DS153-A, Hygene-3A, Hygene-5A, Green Hycar GB153C-A
 Tan Koroseal 2 ply, 3 ply
 White Koroseal 3 ply
 Smooth Polycool Tan
 Smooth Super Polycool Green
 White Polytek: DS92C, DS92RC, DS93C, DS93RC, DS92TC, DS93TC, P50C, P80C, SP93C, CC-60, 2C-100, SP-92C, SP-3, D92BC
 Monotek FPH-60, FPH-80, FPH-120, FPM-80, FPM-120;

BUTCHER BOY USA

LOS ANGELES, CALIFORNIA
 Frozen Meat Flaker: AU-MF, CMF-G, CMF-S
 Grinders: A-42F, A-42HF, A-52F, A-52HF, A-56F, AA-56F, AU-42F, AU-52F, AU-56F, TCA-12, TCA-22, TCA-32, AA-66S, AA-1100S, AA-1600S, AA-66, AA-1100, AA-1600, FMBG-1100, FMBG-1100S
 Mixer: 150F, 250HF, 500HF, 250F, 1000, 1500, 2000 (Agitator to be removed daily for cleaning)
 Mixer-Grinder: 150/42, 250/52
 Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F
 "Butcher Boy" Mixer: 500F
 Mixer-Grinder (Agitator to be removed daily for cleaning): 500/56, 500/66, 1000/66, 2000/66
 Frozen Meat Cutter: GSF-620
 Mixer-Grinder: 100/42, 100/52, 200/42, 200/52
 Vacuum Packaging Machine: VA-5, VA-2
 Vacuum Packaging Machine: "Butcher Boy" VA-1
 Vacuum Packaging Machine: VA-2
 Dual Mixer: 150-DM, 250-DM
 Grinder: AF42, AF52, AF56
 Band Saw: 1435S, 1640S
 Grinder: AU-66
 Tenderizer: CST
 Vacuum Packaging Machine: VP-16, VP-20, VP-32

BUTCHER'S FRIEND PRODUCTS

DES MOINES, IA
 Sausage Linker: 2001

B&W METALS COMPANY, INC.

FAIRFIELD, OHIO
 Meat Ball Cut-Off Machine: MB-1-22

- C -

CADILLAC PLASTIC & CHEMICAL

BOSTON, MASSACHUSETTS
 Cutting Boards: w/Petrothene
 LB-733, Plexiglas G Unshrunk

CALLAHAN AMS MACHINE COMPANY DIV. OF

VERMONT MARBLE CO.
PROCTOR, VERMONT
 Closing Machine: 131V
 Can Seamer: 127 1/2, 227-SV, 527-SV

CAM INDUSTRIES

KENT, WASHINGTON
 Wrapping Machine: "Flowrap" A

CAMBRIDGE/REGINA INCORPORATED

CAMBRIDGE, MARYLAND
 Belt (Packaged Product Only): D-..., D-..., D-..., D-..., D-..., D-...
 Belt (Direct food contact): D1700B, D1700C, D1700ALW, D1700LW
 Plastic Chains (direct food contact): D-843-SS, D-843-LWSS, D-863-SS, D-863-LWSS, D-880, D-880-LW, D-880-TLW, D-882-TLW, D-1873-TSS, D-1873-TLWSS

CAMBRIDGE WIRE CLOTH COMPANY

CAMBRIDGE, MARYLAND
 S/S Belt (Food Contact): SaniGrid, 2688, B-48-52-18, B-18-16-12 3/4" Pitch Cam-Grid
 1" Pitch Cam-Grid w/Mesh Overlay
 S/S Balanced Betting: B-36-20-12, B-30-28-14, B-36-32-16, B-48-48-17, B-60-60-18, B-72-68-18
 (Food Contact) CAM-Clean Plastic Belt: C-24
 Cam-Clean Perforated Top Belt (Food Contact): 1696
 Belts (Plastic) (Food Contact): Cam-Clean, Close Rib Cleat: 1665
 Cam-Clean, Perforated Top Cleat: 1704
 Belt (direct food contact): D880TLW
 Belts (direct food contact): LF820, LF831, LF821, LF880T, LF879T, LF882T, RHM, RHMD
 S/S Belts (direct food contact): SS815, 10M

CAMBRO, INC.

HUNTINGTON BEACH, CALIFORNIA
 Containers: DAW08050, CYCOLACAH-100F

CANADIAN BIRD EQUIPMENT, LTD.

HAMILTON, ONTARIO, CANADA
 Hock Cutter: MKV

CAN-AM CONTAINERS, LTD.

SPRINGHILL, NOVA SCOTIA
 Rectangular Pail and Lid: CA-6020
 Meat Containers: CA-9600-.

CANRAD-HANOVIA, INC.

NEWARK, NEW JERSEY

Germicidal Lamp (Non-Ozone Producing): 24700-S (#94A1 Glass). The lamp must be used in accordance with part 7, paragraph 7.16 (b) of the "Meat and Poultry Inspection Manual".

CANTRELL MACHINE COMPANY INC.

GAINESVILLE, GEORGIA

Poultry Killer: RW-1, MK-3
 Drain Conveyor: DC-100-
 Poultry Chiller-Windmill Unloader: WV-100-
 Cut-up Conveyor: CC-100
 Belt Conveyors: TC-100-...
 CC-100-...
 DD-100-...
 TD-100-...
 Horn Boning Conveyor: HBC-110
 Boning Conveyor: HBC-100
 Giblet Pump Diaphragm: DGP-400
 Giblet Elevator: GE-200
 Packing Bin: PB-200
 Stationary Table: ST-100
 Giblet Pump: 001
 KFC Cut-up Saw: CS-100
 Eviscerating Shacklers: CSE-1, CSE-2, CSE-2-A
 Picking Shackles: CSP-4, CSP-4-A, CSP-4-B
 Picking Shackle, Combination Turkey: CSP-5
 Gizzard Tumbler Washer: GW-700
 Giblet Pump Air Operated: AGP-300
 Lazy Susan Packing Table: LST-300
 Parts Boning Conveyor: HBC-110-P
 Table Top Conveyor Turns: TT-90, TT-180, TT-S
 S/S Meat Carrier: MC-104
 S/S Water Changer : WC-100, WC-200
 Wing Master: WM-400
 Poultry Skinner: CPNS 100
 Breeding Machine: CBM-300
 Line Divider: LD-101
 Dewaxer: DW-605
 Viscera Harvester: EH-15, EH-20
 Gizzard Defatter: DF-1
 Poultry De-Icing Scale w/Platform Hanging Bin: HB-1
 Triple Deck Belt Conveyor: TD-200
 Vat Dumper: HVD350, HVD350SS
 S/S Poultry Scalder: SS-200
 Auger Chillers: CA-6-1, CA-8-a (Ice), CA-6-1, CA-8-R (Refrigerated)
 Giblet Chillers: 101, 102, 103, 104
 S/S Refrigerated Giblet Chillers 101R, 102R, 103R, 104R
 Vacuum Tumbler: VM-1
 Adjustable Inspection Stand: AIS-1
 Cut-up System: 85-1
 Consisting of-Wing Cutter: 06-04-01, Horizontal Bird Halving Machine: HM-651, Leg Separator: LS-691, Drumstick/Leg Unloader: 06-38-01

Eviscerating Machine: Apollo-72, Apollo IV, U80 (Manual positioning of viscera for inspection necessary.) (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
 Disc Pickers: JM-..., JMKD-...
 Broiler Unloading Station 180 - . US-2
 Poultry Scalder: SC-1
 Automatic Electric Waterbath Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.)
 Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180F. water or solution of 20 ppm residual chlorine at point of use.)
 Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)
 Reprocessing Station w/Chlorinator: S.T.-1
 Broiler Unloading Station: AD-1, AD-2
 Neck Skin Cutter: MS-1
 Automatic Opening Cut Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180F. water or solution of 20 ppm residual chlorine at point of use.)
 Automatic Gizzard Splitter: GS-111
 Hock Picker: HP-1
 Automatic Bird Bagger: BB-1, PM-80
 Screw Chiller 11: MSC-11
 Inside-Outside Final Birdwasher: BW-2
 CO2 Tunnel: ZT-1
 Weighting System: Mark 1 (Consisting of-Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)
 Weight Distribution System: WG
 Poultry Cut-Up Saw: MSC-1
 CD6000 Gizzard Harvester:
 Neck Skinner: NS-1
 Whole Breast Filleting Machine: BFM-681
 Final Inside/Outside (14 Unit) Bird Washer: F10-515
 Scale and Packout Conveyor: SPC-682
 Dewatering Tumbler: DT-2
 Automatic Head and Wind Pipe Puller: HP-2
 "Graham" Automatic Neck Breaker: GANB-100

Automatic Eviscerator (Manual positioning of viscera for inspection necessary): Mark 4, Mark 5 (Surfaces of machine contacting carcasses must be sanitized between each use with 180F. water or 20 ppm residual chlorine at point of use.)
 Belt Conveyor: BC-050
 Automatic Bird Unloader: ABU-313
 Oil Sac Cutter: GAOS-200
 Conveyor Saw Table: CST-113
 Giblet Chiller: RAPGC-2, RAPGC-2R
 Neck Skin Cutter: P-2000
 Line Divider: GLD-300, GLD-300A, GLD-300B
 Breeding Machine: CB-80
 Eviscerating Line Shackle: RBES-304
 Kill Line Shackle: BKS-304
 Picking Machine: CH-6/, CE-6/.
 Automatic Poultry Killer: WAK-101
 Hand Gizzard Peeler: 71RAP
 Inside Outside Final Bird Washer: Mark II
 Auto-Cone Breast Deboning System: CCGD-1
 Gizzard Harvester: M-1, CGH-8000
 Leg Processor: LP-1
 Cone Deboning Wheel: CCBDS-15
 Turkey Oil Sac Cutter: GAOS-200T (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)
 Cone Deboning Wheel: CCBDS-1 (Suspended from ceiling).
 Neck Skin Machine: NS-1001
 Gizzard Defatting Machine: NGW-1C
 Automatic Opening Machine: Mark III, "Mark" III-... (Surface of machine contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)
 Breast Fillet Compressor: BFC-1
 Front Half Portioning Machine: PFMBP-1A
 Gizzard Tenderizer :GTM-100
 Rear Processing Machine: PRPMLP-1A
 Thigh, Drum processing machine: PTDPMLS-1
 Automatic Parts Machine: APM-22
 Automatic Cut-Up Machine: APM-22
 Picking Machine: NP-.../.
 Saddle-Cut Machine: PSCM-HM-1-00
 Automatic Wing Portioning Machine: 6000
 Automatic Neck Breaker: "Mark" 16
 Shackle: ICS-312-2
 Automatic Breast Fillet Machine: 1200
 S/S Poultry Scalder: PSHE-4200

Over/Under Cone Deboning Conveyor:
OU-CD-18
Giblet Wrap Machine: "STS"-3
Automatic Cropping Machine
(Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.): ACM-510, CC-16
Neck Breaker: CNB-14 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).
Automatic Neck Breaker: ANB-505
Automatic Wing Portioner: 6000
Final Vacuum Machine FCM-500
Turkey Tendor Puller: MTP-100
Tail Cutter: TC-105
Wing Cutter(second joint): 06-04-02
Wing Tip Cutter: 06-04-03
Viscera Harvester (with power brush cleaner): EH-20
Beltless Shaker Conveyor: CSC-100
Poultry Picker: CP-40, CP-80, CP Series
Poultry Indexer: CPI-001
Automatic Thigh Deboner: ATD-300
Poultry Picker: CCR-H528
Marinator: VM-1
Heart and Liver Harvesting System: HLHS-100
Automatic Hock Cutter: CHC-4
Femur-Pelvic Joint Dislocator: "Thigh Popper" TP-1
Halving Machine: CCM-201
Leg Machine: CCM-301

CAPITAL INDUSTRIES, INC.

SOUTH ST. PAUL, MINNESOTA

Plastic Meat Lugs With Lids: K-1,
K-2

CARBONIC INDUSTRIES CORPORATION

ATLANTA, GEORGIA

Supplementary Ice Maker:
WC-.....

CO2 Snow Hood: SH6-C1....

CO2 Snow Hoods: 6C-...., 6AC-....

Freezer: Spiral SF-.....

CARDINAL SCALE MFG. COMPANY

WEBB CITY, MISSOURI

Scales (w/ S/S Platform and a
suitable stand): 2100 S/S, 2200
S/S

S/S Scales: EF-....S

Detecto Scale: OU-....

Checkweigher Scale: 102

Scale: PX-6, AP

CARDOX CORPORATION DIVISION OF LIQUID
AIR CORPORATION

COUNTRYSIDE, ILLINOIS

S/S Freeze Cabinet: Zip-Freeze

CO2 Snow Hoods: 2164, 6164E,

D-1-37-0524-61, J-100, J-200,

JH-100, JH-200, JIH-200,

1-974-0004

CO2 Pelletizer: D-47650, H-300-SS,
R-1000-2AL, R-300-SS

Ultra Freeze Tunnel: 1-55-0003-...,
1-55-0001A-..., 1-44-0003-...,
1-55-003..., 1-55-001A

Cyclone Snow Separator Hood:

D1-974-0006, Impactor & Box

Nozzle

D1-974-0008, 0006 w/impactor fl.
nozzel

D1-974-0019 0006 w/2 Impactors &
fl. Nozzle

D1-974-0018, 0006 w/2 Impactors &
Box Nozzle

D1-974-006

S/S Freezer Cabinet "Zip-Freeze"

Snow Horns

1-037-0509 (4 1/2" Dia)

1-937-0015 (5" Dia)

1-937-0016 (6" Dia)

1-937-0017 (8" Dia)

1-937-0018 (10" Dia)

Y-Horn Snow Hood: 1-974-0041

CO2 Bottom Injection

Tub-Mixers/Blenders: 2-974-0035

THE CARDWELL MACHINE CO.

RICHMOND, VIRGINIA

Vib-O-Vey Conveyor: VC-1472-1

Screening Conveyor: SC-283

CARNITECH A/S

(KOPPENS INDUSTRIES)

STONE MOUNTAIN, GEORGIA

Column Loader: L-..., L-...-3US

J. A. CARRIER CORPORATION

BURLINGTON, MASSACHUSETTS

Filler Machine

CARRUTHERS EQUIPMENT COMPANY

WARRENTON, OREGON

Nu Pak Machine: "A"

Q-Ber Food Cutting Device: 001

CARSON INDUSTRIES

LAVERNE, CALIFORNIA

Combon Bin: Titan Super

W. R. CARY ENGINEERING, INC.

SPRINGFIELD, MISSOURI

Carcass Washer: 7500

Hock Blow Off Cabinet: D-2500 (Each
installation must be reviewed by
Slaughter Inspection Standards and
Procedures Division.)

Head/Tongue/Tail Wash: D-3500

CASA HERRERA, INC.

LOS ANGELES, CALIFORNIA

Masa Extruder: C500-100

Corn Washer: C20100

Corn Grinder: C40100

Tortilla Oven: C70100

Cooling Conveyor: CC80000

Double Flour Tortilla Head: DFTH
60000

Tamale Extruder: XTC 500100

Double Flour Tortilla Elevator:

DFTE 60500

Dough Mixer: M30100

CASHIN SYSTEMS CORP.

HAUPPAUGE, NEW YORK

Chitterling Chilling & Finishing
Machine: C-300C

Checkweigher: 310

Bacon Weigher: 1027

Cardboard Dispenser: 1026

Takeaway Conveyor: 312

Weigh While Convey System: 1132

Heart Slasher Washer and Chiller

Chitterling Cleaning Machine: 44

Stomach Cleaning Machine: 88

Heart Slasher & Washer: C-200 H

Combination Deslimer, Scalding,

Chiller: C-100S

S/S Inclined Conveyor: B-100

Slicer: PEC Series 1, PE Series 2,
PEC Series 3

Hold-Down Assembly for Slicers:
3508

Slicer: CCS-1

Manual Dispenser: 1125

2-Track Takeaway Conveyor:

1127-0001

Grader Interleaver System: 4027

Single Track Take-Away Conveyor:
1228

Continuous Feed Bacon Slicer: 3027

Semi-Automatic Bacon Press: 5000

Bacon Press (Automatic): Dan-D:5050

Checkweigher: 1226-8000

Flyte Diverter: 1226-7000

Three Track Takeaway Conveyor: 1227

Continuous Feed Bacon Slicer:
3027-GALV

CASSO-SOLAR CORPORATION

POMONA, NEW YORK

Solar Cooking Oven

CAVINESS WELDING

SAN ANGELO, TEXAS

Hide Puller: AB-30601

CCI SCALE COMPANY

VENTURA, CALIFORNIA

S/S Scale: .CD-...., HCD-20008

"S/S" Scale: LCD-...., HCD-.....

CEL TEC SYSTEMS, INC.

ATHENS, GEORGIA

Chute Weigher System: 2000

CENTENNIAL MACHINE COMPANY

GAINESVILLE, GEORGIA

Neck Skin Cutter: N-C921

Automatic Oil Sac Cutter: 301 (If
used prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)

Automatic Neck Breaker: 401, 7615

(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)

Poultry Killing Machine: 7661

Viscera Clipper: 740M

Packaging Conveyor: 7631

Deboning Conveyor: 7632

Parts Elevator: 7633

Opening Cut Machine: 301A (If used
prior to inspection station,

surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
 Poultry Killer: 205
 Poultry Line Divider: 31, 32
 Giblet Pump: 40
 Poultry Shackle: 1000
 Giblet Chiller: 500
 Poultry Picker: 7601
 Automatic Poultry Killer: 7660
 Automatic Gizzard Machine: 720, 720M
 Automatic Bird Unloader: 7650
 Chicken Scalders: 7620
 Belt Conveyor: 7630
 Roller Drain Conveyor: 7640
 Hock Cutter: 1600
 Whole Bird Chiller: 7670
 Chiller Unloader, Windmill Type: 7670A
 Mechanical Lung Remover: MLR
 Tumbler Washer: 7641
 Automatic Poultry Eviscerator: 7684
 (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 Solenoid Activated Hand Wash Valve: 7685
 Automatic Head Cutter: 7610
 Head and Wing Scalders: 7624-A
 Giblet Wrap Machine: 7690
 Poultry Cut-up Shackle: 01
 Neck Conveyor: 7697
 Giblet Pump: 41
 Poultry Parts Skinner: 720 M-P-S
 Automatic Gizzard Feeding System: 7683
 Crop Puller: 7686
 Neck Puller: 7635
 Counter Rotary Picker: 76-100
 Halving Machine: 6500
 Leg Processor: 7698
 Front Half Cut-Up Machine: 7697
 Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 PPM residual chlorine at point of use.)
 Automatic Poultry Stunner: 7699
 Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)
 Automatic Gizzard Spitter: 730
 Automatic Crop Puller: 7686-180
 Neck Breaker: 401-180
 Chicken Sorter: CS, NS
 Scalders: 7500
 Automatic Vent Cleaner: AVC-1287
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use).
 Gizzard Inspection Conveyor: 12647

Automatic Poultry Eviscerator (Automatic positioning of viscera for inspection necessary): 7682
 (Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or a solution of 20 ppm residual chlorine at point of use.)
 Final Inside-Outside Bird Washer: 1957
 Breast Deboning System: 1055
 Heart and Liver Cutter: LH-2000

CENTRAL MARKETING, INC.

LAKEWOOD, COLORADO

Wiener Grill Scoring Machine: CM-3

CENTRICO, INC.

NORTHVALE, NEW JERSEY

"Westfalia" Separator:

SA-.....36-...., SA-....-076,

SA-....-37-...., SA-....-177,

SA-....., SA-....., SB-....., SC-.....

CENTURY 21 MERCURY CORP.

ENGLEWOOD, COLORADO

Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY

MINNEAPOLIS, MINNESOTA

Poultry Stunner: Stun-O-Matic

Vent Cutter: VC

CESCO MAGNETICS

ROHNERT PARK, CALIFORNIA

S/S Magnetic Traps: 103, 104, 105, 120

S/S Magnetic Sausage Traps: 190SS, 195SS, 196SS

S/S High Pressure Magnetic Trap: 150SS

S/S Magnetic Plate: "Sanitary"

S/S Magnetic Traps: "Magtrap" 105

C. E. INVALCO

TULSA, OKLAHOMA

Flowmeter: WS5-...., WE5-....

Sanitary Level Probes: D Series, B07-J

C & F PACKING COMPANY

CHICAGO, ILLINOIS

Cryo-Compressed Extruder: BJ-100

C & G METAL PRODUCTS MFG. CO.

CHICAGO, ILLINOIS

Ox-Tail Washer

CGZ ALIMEC SPA

PARMA, ITALY

Ham Press: PEC/2SF

Desalter Machine: PA/5TS

Waiting Scaffolds: S4M/5025

CHACE LEATHER PRODUCTS

FALL RIVER, MASSACHUSETTS

Belts (Food Contact): Betalon T07, T10, TT12, TT25, 2T25, 3T30, T13/B, TT 18, T04

Belt (Packaged Product): Betalon T05

CHAD COMPANY INCORPORATED

LENEXA, KANSAS

Beef Carcass Prewash Cabinet: CPW-1000

Final Carcass Rinse: NW-1000-1

Beef Head Washer: HW1000-1, HW-1000-2

High Pressure Hock Washer: HPHW-2000

Beef Carcass Washer: BW-1000, BW-2000, BW-1500, BW-4000

Hog Neck Washer: NW-1000

S/S Smokehouse Trees: Single Post 1, Double Post 2

Picnic Scrubber: PS-750, PS-1000

Hog Carcass Washer: HCW-1000

Hock & Front Shank Washer: HFSW-100

Foot Scrubber: FS-1000

Beef Foot Washer: BFW-1000

(Back up person required for inspection of finished feet)

Tripe Washer: TW-1000

Hog Neck Wash & Picnic Scrubber: NWPS-1000

Lamb Carcass Washer: SW-2000

Brush Type Hog Polisher BT-865

Hog Carcass Washer: HCW-2000

Consisting of: Hog Carcass Washer: HCW-1000, Hock/front Shank Washer: HFSW-1000

Beef Carcass Washer: BW-3000

Neck Wash/Picnic Scrubber: NWPS-1000

Beef Carcass Prewash Cabinet:

CPW-1000 (To be used with an acceptable Quality Control Program approved by Slaughter Inspection and Standards Div. Technical Services)

Carcass Spray Cabinet: CAS-1000

Head and Tongue Spray Cabinet: HT-1000

Hog Carcass Sanitizing Spray Cabinet: HCSS-1000

Hock Blowing Assembly: HB-1000

Beef Carcass Washers: BW-1500(Veal), BW-4000(Veal)

Sheep and/or Hot Skinned Veal

Sanitizing Spray Cabinet: SSA-1000

Pan Wash: VPW-1000

Viscera Table Wash: VTW-1000

Beef Carcass Sanitizing Assembly: SSA-2000

CHALLENGE-COOK BROTHERS, INC.

INDUSTRY, CALIFORNIA

Vacuum Meat Tumbler: MP-10

Vacuum Meat Tumbler: MP-5

Vat Dumper: LD-20

Vacuum Meat Tumbler: MP-3, MM-..

Loading Chute: LC-3

Loading Device: LD-22, LD-1

CHALLENGE-RMF INC.

GRANDVIEW, MISSOURI

Vacuum Meat Tumbler: MM-1, MM-3, MM-4, MM-10, MP-3, MP-5, MP-10, MM-.

Vat Dumper: LD-20

Loading Chute: LC-3

Loading Device: LD-1, LD-22

CHAMPION MACHINERY COMPANY

JOLIET, ILLINOIS

Duo-Flex Mixers: 200DA, 300DA
 Mixer: ".", 140
 Slow Speed Dough Mixer: ". ", ". .",
 140
 S/S Slow Speed Dough Mixer: ".",
 ". .", 140
 Semi High Speed Dough Mixer: ".",
 ". .", 140
 S/S Semi High Speed Dough Mixer:
 ". ", ". .", 140

THE CHANTLAND COMPANY
 HUMBOLDT, IOWA

S/S Flex-Weigh Scale: PGC

JOHN CHATILLON & SONS
 KEW GARDENS, NEW YORK

Hanging Scale: .28ASDD-PL,
 24ASDD-PL
 Bench Platform Scale:
 BP..-PL-..T-SS, BP.....T-SC,
 BP..-PL-..DT-SS,
 BP..-PL-..DT-SC, all w/Stand
 Model BPMS
 S/S Table Top Scales: "Favorite"

CHEMFAB

MERRIMACK, NEW HAMPSHIRE
 Food Processing Belt (direct food
 contact): Chemfab Chemlam X-F900

CHEMFAB

MATERIALS TECHNOLOGIES DIVISION
 NORTH BENNINGTON, VERMONT

Food Contact Belts: Series
 400TCGF: 10, 14
 Series 100 TCGF: 3, 5, 6, 10,
 11, 14, 5 Flex., 10 Conductive
 Series 300 TCGF: 3, 5
 Series 200TCGF: 3, 5, 6, 10, 14
 Series TCGF: 2735, 6530, 8323
 Series 100TCK: 5, 6, 8, 10
 Packaged Product: Series TCGF:
 8430, 8915, 9013
 Series TCK: 1589, 1590
 Microwave Belts (Food Contact):
 Series TCGF-8915, TCGF-9013,
 TCK-1589, TCK-1590

CHEMI-FLEX

LOMBARD, ILLINOIS

Belt (Direct Contact): 6012, 8007

CHEMPRENE INC. DIV. WITCO CORP.

BEACON, NEW YORK

Belts (Food Contact): (Cotton
 carcass belts have edges sealed
 with approved sealant.) Fabric
 Codes (All Belts) - 2, 3, 4, 6,
 15, 16, 23, 30, 34, 46, 60, 78,
 79, 81, 90, 91
 Surface Codes-Nitrile (NBR White:
 2, 3, 3A, 4, 4A, 9, 14, 15, 16,
 17, 18, 23, 24, 31, 33, 34, 42,
 47, 48, 49, 69# (#white only)
 Nitrile (NBR) Black: SAME AS ABOVE
 Nitrile (NBR) Tan: SAME AS ABOVE
 Nitrile (NBR) Green: SAME AS ABOVE
 PVC White: SAME AS ABOVE
 PVC Black: SAME AS ABOVE
 PVC Tan: SAME AS ABOVE
 PVC/NBR White: SAME AS ABOVE
 PVC/NBR Black: SAME AS ABOVE

PVC/NBR Tan: SAME AS ABOVE
 Butyl (IIR) White: SAME AS ABOVE
 NBR/Teflon White: 21
 NBR/Teflon Tan: 21
 NBR/Teflon Dark Tan: 21
 NBR/Teflon Light Green 21
 PVC (TP) White: 3, 14
 PVC (TP) Tan: 3, 14

Belts (Food Contact): CW-90-COS,
 CW-90-CBS, CW-120-COS,
 CW-120-CBS, GWH-1, GWH-2, UFB-1,
 UFB-2

Belts (Fully Packaged Product):
 Surface Codes: 1, 5, 10, 11, 12,
 13, 20, 37A, 46, 46A, 53, 57,
 57A, 58, 59, 60, 62, 65

Belts (Fully Packaged Product):
 CW-90-N, CW-120-N, MNG-1

Belts (direct food contact):
 9602,9601

CHEMETRON PROCESS EQUIPMENT, INC.
 LOUISVILLE, KENTUCKY

FORMERLY MEAT PACKERS EQUIPMENT

Ham Mold Unloader (Dual): 121
 Ham Mold Unloader (Single): 120
 Ham Former: 404, 408, 413, 414
 Stuffer (Speed-King): 103
 Rail Hoist (MEPACO): 510
 "MEPACO" Formulating Scale
 Conveyor: 184-A
 Loaf Mold: 807-PL, 811-SL
 Ham Mold: 813-SH
 Loaf Pan: 877
 Loaf Truck: 218
 Mixer-Blender: 170 (standard and
 vacuum)
 Conveyor (Screw Type): 185, 185-TA
 Loader (Screw Type): 105, 413, 415
 Stuffer (MEPACO): 117
 S/S Screw Conveyor: 173, 185-1,
 185-11, 185-12
 S/S Slat Conveyor: 175
 Dual Mold Stuffer: 108-A
 Stockinetter (MEPACO): 102
 Boning Conveyor (MEPACO): 181
 Belt Conveyor (MEPACO): 211-A
 Dumper: 519
 Mold Cover Press: 114, 112, 116,
 126
 Rotating Trays: 201, 238
 S/S Landing Table: 130
 Forming and Stuffing Machine: 106
 Lift Dumper: 523
 Loaf Mold Filler: 560
 Tripe Washer S.S.: 436
 Sausage Meat Truck: 250
 Ham Soaking Truck: 270
 Soaking Tank: 272
 Ham and Bacon Wrapping Table: 135
 Wrapping Table: 136
 Utility Table: 142
 Sausage Stuffing Table: 150
 Stuffing Table (Streamlined): 151
 Stuffing Table (Conventional): 152
 Pumping Table: 160
 Boning Table w/Cutting Boards: 155
 S/S Surge Hopper: 526
 S/S Formulating Table: 179-T
 Dual Loading Forming and Stuffing
 Machine: 107
 Self Feeding Grinder Hopper: 525
 Surge Hopper: 524

S/S Spice Mixer: 552
 Rotary Ham and Bacon Washer: 189
 Mold Cover: 807-SL-P, 807-DL-P,
 813-SH-P, 813-DH-P
 Loader Screw Type (Standard &
 Vacuum): 105
 Vacuum Stuffer: 105V

CHERRY-BURRELL ANCO/VOTATOR DIVISION
 LOUISVILLE, KENTUCKY
 (FORMERLY\CHEMETRON PROCESS EQUIPMENT,
 CHEMETRON FOOD EQUIPMENT,
 ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400
 Head Flush Cabinet: Rotary, 731
 Bacon Slicer: 827, 827-S, 827-CS
 Pickle Injector: 991-B, 991-H,
 992-E, 992-F, 1191-B
 Hog Viscera Inspection Table: 736,
 17-A (Sanitized with 180 F.
 water.)
 Stationary Small Stock Inspection
 Table: 588
 Gambrel Cord Cutter: 594
 Gambrel Push-Off: 1194
 Belly Trimming Knife: 1192
 Grinder: 766
 Sausage Meterine Device: 1023
 Lard Measuring Filler: 1077
 Saw: 102
 Hide Puller: 1141
 Stomach Inspection Ring: 861
 Viscera Separating Table: 736-A
 S/S Flight Conveyor Table: 844-F
 Side Splitting Conveyor: 844-B
 Continuous Vacuumizer: 1402-C-1
 Lard Filler: 1077, 876, 877
 Hog Scalding Tub: 779
 "Anco" Cold Cut Stacker: 834
 "Anco" Cold Cut Slicer: 832-S,
 832-MS, 1432
 Fat Wash Box: 21
 Hog Neck Washer: 786
 Tripe Umbrella: 45
 Shoulder Cutter: 560
 Beef Viscera Table: 1059 (Sanitized
 with 180 F. water.)
 Small Stock Viscera Table:
 17/94/850 (Sanitized with 180 F.
 water.)
 Bacon Packing System: 828
 Hog Cutting Conveyor: 842
 Belly Roller: 787
 Sausage Table: 277
 Paunch Tables: 981, 982
 Side Splitter Table & Pedestal: 797
 Hog Head Conveyor: 851
 Slicer: 827-C, 827-E, 827 MS
 Cattle Jaw Puller: 480
 Hog & Sheep Head Splitter: 562
 Cattle Dehorner: 980
 "Pneu-Draulic" Head Splitter: 1093
 Hog Jaw Puller: 22
 Pickle Injector (Bone-In): 1096
 Hog Stomach Slimer: 860
 Heart Slasher: 1185
 Continuous Vacuumizer: 1402-C
 Bacon Forming Press: 1111-S,
 1111-AS, 1211
 Hog Dehairing Machine: 904, 905,
 906

Rotary Meat Cutter: 635-A
 Offal Washer: 971
 Perforated Top S/S Tables: 1273,
 1274
 S/S Top Tables: 1264, 1271, 1272
 S/S Tables (Portable): 1275
 Tables: 844-D, 728-A, 728-B,
 1271-A, 1271-B, 1267, 1273, 1265
 Screw Conveyor: 1081E
 S/S Smokehouse Tree: 422-S
 Sheep Pelt Puller: 1187
 S/S Vat: 1208
 Hog Break-Up Table: 842-A
 Belly Roller: 513
 Stationary Boning Table: 751-A
 Fat Hopper w/Auger: 1295
 Hog Washer: 34
 Boning Table: 844-E, 844-F
 Conveyor: 1278, 1428, 1279, 1283
 Take-away Conveyor: 1433
 "Sepromatic" Mechanical Deboner:
 ANCO 1600
 Paper Dispenser: 1427
 Hog Head Workup Table: 1266
 Hog Polisher: 774
 Jowl Roller: 845
 Lard Cool Roll: 210-S
 Hog Stomach Table: 735
 Gambrelling Table: 12
 S/S Trimming Conveyor: 844A
 S/S Auger Conveyor: 1282
 S/S Chill Tank: 1221
 Galvanized Chill Tank: 1222
 "ANCO" 3-Track Take Away Conveyor:
 1227
 Bacon Pickle Injector, 1292-B,
 1391-B.
 S/S Edible Cooker: 1500
 Bacon Press: 1411
 S/S Edible Cooker: 1500
 Slicing System: Model "Anco" 3000
 Consisting of: Side Trim Knife:
 3017, Continuous Slicer: 3027,
 Weight System: 3037, Cardboard
 Dispenser: 3047, Checkweigher:
 3057, Reject Conveyor: 3067, Make
 Weight Conveyor: 3077
 Heat Exchanger (Scraped Surface):
 3SSHE, 4SSHE, 6SSHE
 Pickle Injector: 1591-B
 Bacon Press: 1411
 Bacon Slicer: 827, 827S, 827CS
 Pressure Regulating Valves: 2612,
 2612D&K

CHERRY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermutator (Heat Exchanger):
 624-L, 624-S, 648-L, 648-S,
 648-DE, 672-L, 672-S, 672-DE
 Super Thermutator - Swept Surface
 Heat Exchanger: 624-DE
 Flexflo Pumps: O-F, OH-F
 Aro-Vac Flavorizer: AVAS-SH2,
 AVBS-SH2, AVA, AVB, AVC, NO-BAC
 MODELS B, C, D&E
 Air Operated Valves: Series 61, 62,
 68
 Air Operated Aseptic Valves: Series
 91, 92, 98 (with I, Q or threaded
 ferrules)
 Plate Heat Exchanger: EWMS, EI,
 EIS, ES, EUS, SX1, SXLAS
 Agitator, Longsweep: L

Agitator, Paddle: 2
 Agitator: 3, 4
 Homogenizers (Standard Sanitary):
 Steller Series...
 SS-....-VBR
 SS-....-SGR
 SS-....-TGR
 Homogenizers (Aseptic): No Bac
 Steller Series...
 No Bac SS-....-VBR
 No Bac SS-....-SGR
 No Bac SS-....-TGR
 High Pressure Pumps (Standard
 Sanitary): S3 Series-...
 S3 Series-....-VBR
 S3 Series-....-SGR
 S3 Series-....-TGR
 HD6 Series 400
 HD6 SS-....-VBR
 HD6 SS-....-SGR
 HD6 SS-....-TGR
 SP2, SP3, SSP, SFP
 High Pressure Pumps (Aseptic): No
 Bac S3 Series...
 No Bac S3 SS-....-VBR
 No Bac S3 SS-....-SGR
 No Bac S3 SS-....-TGR
 No Bac HD6 Series 400
 No Bac HD6 SS-....-VBR
 No Bac HD6 SS-....-SGR
 Thermomixer With Agitator Dual 5
 Processing Vat: PV-50, PV-100
 Scraper Agitator: 6
 Butterfly Valve: 100-BV
 Bridge and Cover Cone Bottom: EPCB
 Bridge and Cover Flat Bottom: EPB,
 WPB
 Dome Top Flat Bottom: EPD, WPD, SP
 Dome Top Cone Bottom: EPC, SPC
 Flexflo Pumps: 4A-F, 4A...-F,
 4A...-F, 4A...-F, 4B...-F,
 4B...-F, 4B...-F, 4B...-F,
 4C...-F, 4C...-F, 4C...-F,
 4C...-F,
 Air Operated Valves: Series 81 and
 82
 Thermaflex Plate Heat Exchanger:
 ...-SB

CHERRY-BURRELL CORPORATION

LITTLE FALLS, NEW YORK

Rapid Mixer: RM

CHESTER JENSEN COMPANY

CHESTER, PENNSYLVANIA

Air Operated Valve: 782
 "CJ" CookerCooler: 70
 Cook Tank
 Walking Beam Chiller: T,
 T-.....-...
 Screen Tank: 450
 Plate Heat Exchanger: HMF
 Short Gas Flow Chiller: (For brine
 or water) .B-.-OT-.....
 Cooker-Cooler: 70SN100
 Blender: O-3, O-
 Brine Chill Tank: D-BC-S-...,
 D-BC-D-...
 Hot Water Cook Tank: D-WC-D-...,
 D-WC-S-...
 Chill Shower Tunnel: T-BS-D-...,
 T-BS-S-...
 S.S. Blender: 04
 Plate Heat Exchanger: H-35-FS,

H-F-..., H-F-..., H-FS-...,
 H-FS-..., H-F-..., H-FS-...
 Tumbler/Chiller: TC-...
 Red Water Chiller: RW-
 Rotary Strainer: RS-
 Cooker: P-...
 Pump Fill Station: PFS-100

CHESTNUT RUN LABORATORY

WILMINGTON, DELAWARE

Soft Meat Attachment: .C

CHICAGO SPENCE TOOL & RUBBER

FRANKLIN PARK, ILLINOIS

Belts (food Contact): White Hycar
 COS 2 ply, 3 ply, 4 ply, 5 ply
 Black Hycar 2 ply, 3 ply, 4 ply,
 5 ply
 White Hycar 3 ply & 5 ply
 Light Duty Dacron-Teflon 2 ply &
 3 ply
 Dacron-Hycar 2 ply & 3 ply
 Dacron-Butyl 2 ply & 3 ply

CHIORINO

WILMINGTON, DELAWARE

Belts (Food Contact): 1M4-UO-U2,
 2M8-UO-U2, 2M8-UO-V5

CHISHOLM-RYDER CO., INC.

NIAGARA FALLS, NEW YORK

12 Station Filler: CRCO
 Hand Pack Filler: 800

CHOICE CUT CORPORATION

LOVELAND, COLORADO

Saw: 1000 (Acceptable table or
 stand to be provided by user.)

CHUBCO

OAKLAND, CALIFORNIA

Superflo Convectaire Oven: LMP

CHUGAI INTERNATIONAL CORPORATION

COMMACK, NEW YORK

Digital Price Computing Scale:
 "Kubota" FP-9..
 Platform Scales: "Kubota" KA-10

CINCINNATI BUTCHERS SUPPLY

CINCINNATI, OHIO

Hog Viscera Inspection Table: 79
 Pan Sterilizer: 142
 Hog Polisher: 77A
 Hog Inspection Tables: 81 & 81A
 Head Flush Cabinet: 138
 Hog Head Work-Up Table: 137
 Fat Wash Box: 85
 Permeator: 246, 247
 Scalding Tubs: 24, 25, 30, 131
 Snout Puller: 95-US
 Head Flush Booth: 5006-US
 Heart Slasher & Washer: 1000-US
 Hog Head Splitter: 126-US, 127-US
 Beef Viscera Conveyor Inspection
 Table: 376-US
 Grinder: Regular and Super-Feed,
 525-US
 "Boss" Rotary Meat Cutter: 470-U
 "Boss" V-Type Scalding: 413-U
 Hog Cutting Table: 161
 Pluck Trim Table: 475
 Meat Tree (8 Hook): 5-U
 Mixer: 468V-US

Continuous Stuffer: 564-D
 S/S Receiver: 710-U
 Cattle Hoof Scalders: M-405U
 Hide Remover: 5023-U, 5023-AU
 Trimming Table: 176-U
 Tripe Inspection Rack: 444-U
 Cattle, Calf Head Flush Cabinet:
 416A-U
 Automatic Hog Cut-down: 159-U
 Belly Roller: 167A-U
 Lazy Susan (Motorized): 5052-U
 Power Toe Puller: 78-U
 Umbrella Tripe Washer: 394-U
 Head Stand, S/S Head Holder:
 418-U
 Offal Rack w/Drip Pan: 440-U
 Stationary Viscera Inspection
 Table: 107-U
 Hog & Cattle Head Holder: 5032-U
 Hog Hide Pullers: 1019U, 1019AU
 "Boss" Excoriator, Stationary:
 435-U
 "Boss" Excoriator, Movable: 436-U
 "Boss" Head Cheese Cutter: 541-S-U
 Batch Type Hog Dehairers: 35A,
 145, 150
 Galvanized Sausage Cage: 482U,
 483U, 547U
 Galvanized Ham and Bacon Smoke
 Trees: IA-U, IB-U, 3U, 4B-U, 6U
 Gambrelling Table: 68, 69, 71
 Grinder: 534
 Peck and Entrail Washer: "BOSS" 707
 Dehairing Machine: "Jumbo"..
 Jaw Puller: 96A
 "S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.

KENOSHA, WISCONSIN
 Metal Detector: MD-..
 Metal Detector: Microsearch
 MiH....S, MiV....S, MiR....S,
 FeH....S, FeV....S;
 (For Packaged Product Only)
 Microsearch MiH....W, MiV....W,
 MiR....W, FeH....W, FeV....W
 Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.

EAST ROCKAWAY, NEW YORK
 Scale: SSB

CIRCLE C INDUSTRIES INC.

OAKLAND, CALIFORNIA
 Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.

SADDLE BROOK, NEW JERSEY
 Packaging Machine: 4-160Q
 Gravy Packet Machine: V-..H-.0

C & K MFG. & SALES COMPANY

CLEVELAND, OHIO
 Stuffing Horn
 Cutting Boards: Zip-Lite "500"
 Zip-Lite White
 Zip-Lite Tan "800"
 Zip-Lite Terra Cotta
 Red
 Cutting Table: 2TT630
 Zip-Tyers: MZT-..., MPZT-...
 Cutting Table: ZTT-..., ZBT-...

CLAMCO CORP.

CLEVELAND, OHIO

S/S Tables: 754-ST, 754-STP-14,
 759-STP-15
 Overwrap Machine: 75.L, 75.LS,
 75.B, 75.S, 75.LP..., 75.CP..

J. L. CLARK MFG. COMPANY

ROCKFORD, ILLINOIS
 Capping Machine: 1716

CLAWSON MACHINE CO.

FLAGTOWN, NEW JERSEY
 Dry Ice Granulators: D-1-AG

CLEARR CORPORATION

MINNEAPOLIS, MINNESOTA
 Luger Buggy: ESU/LB

CLERMONT MACHINE COMPANY

BROOKLYN, NEW YORK
 Sheet Former: VMP-ZA
 Dough Skin Processor: A,
 MA-4500-6A
 Dough Skin Transfer: A
 Dough Skin Filler: A
 Dough Skin Folder and Rolling: A

CLEVELAND/ALCO

CLEVELAND, OHIO
 Kettle: KGM-..., KGM-...-F
 Convection Steamers:
 .DSG...QTSM...QTSM,
 .DSE...QTSM...QTSM,
 .DSC...QTSM...QTSM, .DSG...QQTS,
 .-CKGM-..., .DG-..
 Tilting Kettles, Steam Jacketed:
 KDL-...-T
 Steam Jacketed, Kettles: KDL-...-F,
 KDL-...

CLEVELAND MIXER CORP.

STREETSBORO, OHIO
 Mixers: S-A-., S-AD-..., S-FGBS,
 S-FGBM, SF-GB2M

THE CLEVELAND RANGE CO.

CLEVELAND, OHIO
 Steam Cookers: .B..., .F..., .K...,
 .J..., ...-J, ...-J, ...-J,
 ...-J, ...-K, ...-K, ...-K,
 ...-K
 Modular Steam Jacketed Kettles:
 KDM-..., KDM-...-T, .CS, .PS
 Convection Steamer: .DS,
 .DS24-QQTS, .DS-.CS, .DS-.TS,
 .DS-.PS, .DS24-QTS18-.QTS18,
 .DS24-..QTS18, .DQTS-.CS,
 .DQTS-.TS, .DQTS-.PS, .DG, .DQTG,
 .DSG-.QTS18, .DSG-..QTS18-..QTS18,
 .DSC-.CS, .DSC-.TS, .DSC-.PS,
 .DLG-.CS, .DLG-.TS, .DLG-.PS,
 .DQTLG-.CS, .DQTLG-.TS,
 .DQTLG-.PS, .DE-..., .DE, ..DE,
 .DQTE, ..DLE,
 .DSE...QTS18...QTS18, .DG-...,
 .DSE...QTS18, .DQTLG-.CS,
 .DQTLG-.TS, .DQTLG-.PS,
 .DSE...QQTS, .DLE-.CS, .DLE-.TS,
 .DLE-.PS, .DSC, ..DSC, .DSC-...,
 .DSC...QQTS, .DSC...QTS18...QTS18,
 .DSC...QTS18, .DQTS-.CS,
 .DQTS-.TS, .DQTS-.PS, ..DG,
 ..DS, .DQTS, .DQTS, .DSG...QQTS,
 ..DLLG, .DS-..., ..CKDM, .-CDM,

...CKSM, .-CSM, ..CKGM-...,
 ..CEM-..., ..CKEM-..., .-CGM-...

CLEVELAND RANGE, LTD.

DOWNSVILLE, ONTARIO, CANADA
 Gas Cabinetized Self Generating
 Kettles: KGM..., KGM..., KGM...F.
 Direct Steam Kettles: KDL..., KDL...,
 KDL...F, KDP..., KDP..., KDP...F,
 KDP...T, KDL...T, KDL...T, KDT...T,
 KDT...T
 Direct Steam Cabinetized Kettles:
 KDM...T, KDM...
 Direct Steam Mixer Kettles: MKDL...T,
 MMKDL...T, TMKDL...T, TMKDL...T,
 MKDT...T
 Self Contained (Electric) Kettles:
 KEP..., KEP..., KEL..., KEL...,
 KEL...T, KET...T, KET...T
 Self Contained (electric) Mixer
 Kettles: MKET...T, MKEL...T,
 MKEL...T, TMKEL...T, TMKEL...T
 Skillets: SET..., SEM..., SEL...,
 SGM..., SGL..
 Metering Product Filling Station:
 MFS

CLIP-R-TI

CRESTWOOD, ILLINOIS
 Clip-Cutter: DK-200
 Clip-Cutter: TK-100 (To be used
 with acceptable stand)
 Clipping Machine: BR-6010
 Clip-R-Ti
 Clipping Machine: BR-6010, BR-7010

C, L AND W EQUIPMENT CO.

THOMPSON POULTRY, INC.
 IOLA, KANSAS
 Plastic Kill Line Shackle (Natural
 Color): KL-1
 Plastic Eviscerating Line Shackle:
 EV-1

CLOUD CORPORATION

SKOKIE, IL
 Pouch King: 2161-...

CLOUDY & BRITTON, INC.

MOUNTLAKE TERRACE, WASHINGTON.
 Take-Away Conveyor: TC-001-SS,
 TC-002-SS

CLYBOURN MACHINE COMPANY

SKOKIE, ILLINOIS
 Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION

NEWARK, NEW JERSEY
 Transparent Tubing: Corbin N-23,
 Corbovin NBR

COLBORNE MFG. COMPANY

GLENVIEW, ILLINOIS
 Fried Pie Machine: T-28000-K
 Infed Roller Closure Conveyor:
 LRC-12
 Turn Over Machine: T-28400
 Piston Filler: PF-
 Rotary Filler: F-42
 Rotary Pie Machine: RO-F-LA-E
 Dough Portioner: ED
 Single Head Filler: T-28050
 Double Arm Dough Mixers: 180, 245,

360, 530
Dough Roller: DRB
Pizza Dough Roller: P-R, P-L
Spiral "Helix" Filler: CSF-376...
Transfer Conveyor: RTC-373...
Pastry Conveyor Line: RT28850
Sheeter: T-1000
Dough Extruder: CDS-40100
Pizza Topping Line: RPL-41600
(Consisting of - Disc Dispenser,
Conveyor, and Sauce Dispenser)
Transfer Pump: TP-342..
Debossing Conveyor: RSL-372..
Soft Pie Filling Machine: SPF1..
Cut Off Valve: PF 4026
Meat Pie Line: RSL 46...
Colform: 80
Rotary Pie Press: RSP-47

COLMATIC CORPORATION

LONG ISLAND CITY, NEW YORK
"Maxivac/Maxipak" Vacuum
Packaging Machine: B...
Automatic Pickle Injector WS...
Vacuum Packaging Machine:
"VACUMIT".....

COLUMBIA PRODUCTS CO.

SANTA ANA, CALIFORNIA
Meat Wash Sink

COMMERCIAL FILTER CORP.

LEBANON, INDIANA
Filter: Fulflo
Fat Frying Filters:
15944-FF30A48AFB,
15950-FF30A60AFB,
15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO.

FRESNO, CALIFORNIA
Dewatering Shaker: 1841
Oscillating Feeder Conveyor: 4651
Water and Product Spreader: UW-..
Dewatering Spreader Shaker: UDS-..
Plastic Belt Conveyor: UBC-..
Reclaim Real: UWR-..
Hydro Food Pump: UHP-..
Sauce Applicator: URA-..
Fog Spray Belt Conveyor: UBCS-..
Dispensing Shaker: UDT-..
Two Station Dump w/Hopper: UMB-2-S T
D
Cluster Breaker: UCB-B
Negative Air Pick-up Hopper: U P T N
H
Pneumatic Receiver Hopper: U P T N P
Weigh Hopper: UWH
"V" Trough Belt Conveyor: UBC

COMMERCIAL REFRIGERATION SYSTEMS, INC.

DENVER, COLORADO
"S/S Ice Making Machines: MF-1000
w/Ice Storage Bin: 4000

COMPRESSION POLYMERS

SCRANTON, PENNSYLVANIA.
Cutting Board: Protect

CONAWAY PROCESSING EQUIPMENT COMPANY,

SEAFORD, DELAWARE
Pinning and Dehairing Machine 105
Automatic Eviscerator: "Linco"
13-210 (Manual positioning of

viscera for inspection
necessary.)
Surfaces of machine contacting
carcass must be sanitized
between each use with 180 F.
water or a solution of 20\ppm
residual chlorine at point of
use.

S/S Conveyors: 9001, 9002, 9003,
9004, 9005

Poultry Picking Machine:

LA-12-270, LA-12-271 CT
Chicken Scalders: CLA-12-110
Turkey Scalders: TLA-12-110
Chicken Neck Slitter: CLA-13-330
Turkey Neck Slitter: TLA-13-330
Gizzard Processing Machine:
LA-13-390

Automatic Head Remover: LA-13-130

Killing Machine: LA-12-050

Automatic Inside/Outside Final
Bird Washer: LA 13-495

Automatic Opening Machine: LA
13-200 (Surface of machine
contacting carcasses must be
sanitized between each use with
180 F water or a solution of
residual chlorine at point of
use.)

Automatic Poultry Cut-Up Machine:
1(LA 16-9-999)

Wrap Giblet Packer: LA-13-450

Automated Lung Remover: "Linco" LA
13-485

Inside/Outside Final Turkey
Washer: LA13-498

Automatic Neck Breaker: "Linco"
15-000

Automatic Cropping Machine:
"Linco" 14-000

Oil Sac Cutter: COMAC-87(if used
prior to inspection station,
surfaces, contacting carcasses
must be sanitized between each use
with 180 degree F water or
solution of 20 ppm residual chlorine
at point of use.)

Turkey and Chicken Thigh Deboner:
DBM-1

Automatic Vent Cleaning Machine:
13-193 (Surfaces of machine
contacting surfaces must be
sanitized between each use with
180 degree F water or 20ppm
residual chlorine at point of
use.)

Belt Grading System w/Belt Washer:
1770620

CONFLEX PACKAGING INC.

MILWAUKEE, WISCONSIN,
Automatic L-sealer: E250

CONSOLIDATED PKG. MACHINERY

BUFFALO, NEW YORK
Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA

CAROL STREAM, ILLINOIS
Volumetric Filler: 65
Horizontal Carton Machine: HHC-CCA

CONTAINER CORPORATION OF AMERICA

COMPOSITE CAN DIVISION

ST. LOUIS, MISSOURI
Nitrogen Gas Flush System
CCAN-10-..

CONTAINER EQUIPMENT CORP.

CEDAR GROVE, NEW JERSEY
Carton Sealer: 3901HA
Semi-Automatic Cartoner: 40HA, 42HA
Automatic Cartoner: 45HA, 50HA,
55HA, 52HA, 57HA

CONTERM CORPORATION

NEWBURYPORT, MASSACHUSETTS
Heat Exchanger: Swept Surface
H-...-H-...-, H-...-N-...-,
H-...-S-...-, H-...-F-...-C,
H-...-H-...-, H-...-N-...-,
H-...-S-...-

CONTINENTAL CAN COMPANY, INC.

NORWALK, CONNECTICUT
Closing Machine: 402-VOC-., 728
SVC, 334-CR-...-, 216VCM-...-,
306/372-S-1, 738-HCM-1, 312-S-1,
590-HCM, 2004, 23-DS-4, 24-DS-...-,
220-VDS-...-, 318-PDS-...-, 400-SVC-...-,
405-SVC-...-, 450-HCM-...-, 449-HCM-...-,
2003-RCM-...-, 2004-RCM-...-,
2006-RCM-...-, 304-CR-...-, 304-CR-...-R,
334-CR-...-R, 334-CR-P-...-, 336-CR-...-,
318 PDS-...-
Meat Filling Machine: 257-MFM-..
"CONOFRESH" Vacuum Packaging
Machine: 3000, 4000, 6000, 9000
Can Clincher: 81-C, 5-C
Lift Tilt Bagger: 101
Paddle Packer: MPA (To be used
with product packed in water or
brine only)
Capping Machine: VFLJG, VGLJG
Can Closing Machine: 42DS-5
Lab. Sealing Machine: 3000
Sealing Machine: SI-2-6000

CONTINENTAL CARBONIC PRODUCTS, INC.

BEDFORD PARK, ILLINOIS
Dry Ice Crusher: CCPI-1
S/S Dry Ice Crusher: Row1

CONTINENTAL CONTAINER SYSTEMS, INC./A

FIGGIE INTERNATIONAL CO.
WEST CHICAGO, ILLINOIS
Can Closing Machines: 334-CR-...-,
306/372-S-1, 738-HCM-1, 312-S-1,
590-HCM, 23-DS-4, 24-DS-...-,
220-VDS-...-, 318-PDS-...-, 450-HCM-...-,
449-HCM-...-, 2003-RCM-...-, 2004-RCM-...-,
2006-RCM-...-, 304-CR-...-, 304-CR-...-R,
334-CR-...-R, 334-CR-P-...-, 336-CR-...-,
318-PDS-...-, 42-DS-5
Can Clincher: 5-C
Paddle Packer (To be used with
products packed in water or brine
only.): MPA

CONTINENTAL FLEXIBLE PACKAGING

LOMBARD, ILLINOIS
"Swissvac" Retortable Vacuum
Sealing Machine: DUO...

CONTINENTAL REFRIGERATOR CORP.

EXTON, PENNSYLVANIA
Refrigerators: C-RNS-..S
Freezers: C-FNS-..S

CONTRAIL

ST. LOUIS, MISSOURI

Red Meat Carcass Cleaner: CAPER
Series - System 80, System 90CONTROL PROCESS, INC.

WEST CHESTER, PENNSYLVANIA

Conveyor: 752, 752-A
"Inter-Stack" Conveyor: 250CONVEYORS & DUMPERS, INC.

PARK RIDGE, NEW JERSEY

Barrel Dumper: HD..C..G

CONVEYOR TECHNOLOGY, INC.

EAST HANOVER, NEW JERSEY

Bucket Conveyor: "Ultra Lift"
.....COOKSHACK

PONCA CITY, OKLAHOMA

S/S Smoke Oven: 302, 202, 308, 206
Cooker/Smoker: 402COOLING SOLUTIONS COMPANY

SAN ANTONIO, TEXAS

Mechanical Freezer: "High Flux" 48
Transfer Conveyor: TC-....
Water Chiller: IC-....
Spiral Freezer: (Acceptance applies
to the conveyor only. Each
installation must be reviewed by
the Equipment Branch), Model
HI-QF-.....
Spiral Freezer: HI-QF 1200-....COPOLYMER CORPORATION

TORRANCE, CALIFORNIA

Tank: Plastic

CORBETT ENTERPRISES, INC.

WEST HARTFORD, CONNECTICUT

Plastic Box: 48-B
Plastic Lid: 48-LCORBETT INDUSTRIES

MIAMI, FLORIDA

Checkweigher Scale: SS11A

CORY ENGINEERING COMPANY

SEBASTOPAL, CALIFORNIA

Sanitary Hammermill
(Disintegrator): M-., M-..COUNTRY PLASTICS CORP.

FARMINGDALE, L.I., NEW YORK

Curing Vat: Plastic

COUPAX, S.A.

SELLES-SUR-CHER, FRANCE

"Express" Tenderizer, Model
CE2100, CE-2-200COZZINI MANUFACTURING CORP.

CHICAGO, ILLINOIS

Emulsion Mill: AR-901
Vacuumizer Feed Pump: VP-700C & R CUT-UP MACHINE COMPANY

CENTER, TEXAS

Poultry Cut-Up Machine
Turkey Back Stripper: B-3-T-1-2
Chicken Back Stripper: B-3-C-2Turkey Single Blade Cutter: B-2-2
Poultry Cutter: N-1-2, T-B-5-2,
B7W-S-2CREAM CONE COMPANY

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big
Drum VL-2
Filling Machine: "J"CRESCENT METAL PRODUCTS

CLEVELAND, OHIO

S/S Instamatic Oven: CJO35E,
4935/34, CXO-4935-..
Welded Rack: 201....
Roll-in Oven Rack: CXR-4935,
CXR-4935-DA
Convection Ovens: (Gas) CXO-140-SG,
CXO-140-SG-P, CXO-141-F-SG
CXO-141-F-SG-P, CXO-141-M-SG,
CXO-141-M-SG-P, CXO-142-SG,
CXO-142-SG-P
(Electric) CXO-140-SE-208
CXO-140-SE-220/240
CXO-141-F-SE-208, CXO-141-F-
SE-220/240, CXO-141-M-SE-208,
CXO-141-M-SE-220/240,
CXO-142-SE-208,
CXO-142-SE-110/120,
CXO-142-SE-220/240,
CXO-142-SE-T-208,
CXO-142-SE-T-110/120,
CXO-142-SE-T-220/240
Gas Fired Instamatic Convection
Oven: CXO-4935-GACROWN CONTROLS CORP.

NEW BRENNEN, OHIO

Vat Inverter: B

C & S SALES COMPANY

CINCINNATI, OHIO

S/S Tilt-Top Table: PWT-AFC-79
Meat Wrapping Table: PWT-FP-25CRYOCHEM ENG. & FABRICATION, INC.

BAYERTOWN, PENNSYLVANIA

Tube Heat Exchanger: 3776

CRYO-CHEM INCORPORATED

CARSON, CALIFORNIA

Freezer: TD...
Cryogenic Freezer: BF-2000
Steam Cooker: ...STCRYO-CHEM, INC.

GARDENA, CALIFORNIA

Automatic Loading Conveyor: 310 &
320
Liquid Nitrogen Freezer: 2150,
3150, 4150, 6150
CO2 Freezer: 1010C, 2150/CO2,
4150/CO2, 6150/CO2, 3150/CO2
Freezer: Tri-Dek-....
Batch Freezer: BF-300-SD
Double Batch Freezer: BF-600-DDCRYOGENICS CORP. OF AMERICA

DALLAS, TEXAS

Liquid Nitrogen Freeze Tunnel:
101A-....CRYOVAC DIVISION/W.R. GRACE AND
COMPANY, DUNCAN, SOUTH CAROLINA

Wicketed Bag Loader: 8188

Bagging Table: 8063, 8021

Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,
8056, 8074, 8057, 8086, 8096,
8096-A, 8155, 8158, 8165, 8177,
8178Pre-Dip Unit (Single Station):
8026-AAir Blast Conveyor: 6684-A, -3, 4,
5

Roller Conveyor: 8023

Sealer-Cooler: 6345-B, 6345-A

Nozzle: 8060, 8061, 8065, 8066

Rotary Pack-Off Table: 6680

Vacuum Pouch Machine: 6250-B

Hot Water Shrink Tunnel: 6536-C,
6536-D, 6536-E, 6536-F, 6536-G,
6543-B, 6543-C, 6543-A, 2900,
6570-A, 6570-B, 6570-C, 6570-D,
6570-E, 8152-1, 3045, 3072C, 106,
8152, 8152-1, 3072B, 6570E-SA1,
6543C, 6570-F

Boxing Station: 2950

Vacuum Packaging Machines: 6154-B,
6170, 6170B, 6170A, 8200-..
8200-B-1, 8200-B-2, 8210-..
8220, VS-44, VS-44-MDConveyors: CA 1, CA 2, CA 3, CB 2,
CC 1, CC 2, CC 3, CE, CF, CG, CH,
PC, 2939-C, 8109, 8110, 8131-..
AC8210-111, AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022

Boning Conveyor: 2937

Bone Conveyor: 2946

Table: 10052, 10050, TA 1, TA 2, TA
3, TB 1, TB 2, TC 1, TC 2, LA

Boning Table: CD, 2940

Cutting Table: 10051, 10054, 10133

Shrink Tank, Ventilated: 6520-A

Pre-Dip Tank: BB-2914-6

Wrapping Machine: 2980

Bag Loading Chute: 6659-A

Sealer-Cooler: 6345-A, 3069C

Vacuumizing & Clipping Machine:
8100, 8101, 8102

2-Station Taped Bag Loader: 8099

Rotary Stacking & Bagging Table:
8098

Slat Conveyor: 8097

Vacuum Skin Packaging Machine:
8081Rotary Vacuum Chamber and Closing
Machine: 8300, 8310

Bag Loader: 8128, 8136, 8301

"Cap-Kold" Package Chiller: 8127
Fill Station: 8125

Trough Conveyor: 8126

Powered Bag Loader: 8124

Belted Bag Loader: 8129

Meat Loading Horn: 6675

Automatic Infeed System: 8250

Rotary Chamber Vacuum Packing

Machine: 8310-..
8610-..
8610G-14Automatic Bag Loading Machine:
8302A-..Rotary Vacuum Chamber and Closing
Machine: 8300B-..E and 8300-..

Bag Loader: 8170

Rotary Vacuum Chamber Closing

Machine: 8300-..
8300B-..E, 8300B-..V,

8300-..E-1, 8300B-..CS, 8300-24
Stretch Wrap Machine: 2132
Sealer Cooler: 3069D
Automatic Dual Filling Station:
8143
Vertical Form, Fill, Seal Machine:
1005A
Rotary Vacuum Chamber Packaging
Machine: 8620-.., 8600B-..,
8600B-..E, 8600B-..H, 8600B-CS
Taped Bag Loader: 8155-1, 8155-2
Ham Mold Unloader: 8149
Belted Bag Loader: 8306
Filling and Sealing Machine:
FF-160-11
Sealer/Cooler: 3069F, 3087
FRM Stuffer Bag Loader: 8168,
8168-1A, 8168-1B, 8168-2A, 8168-2B
Vertical Rotary Chamber Vacuum
Packaging Machine: 8150
Conveyor: PL-1, SL-1
Rotary Chamber Vacuum Packaging
Machine: 8610-..T
Vertical Form Fill Machines:
2000-...
Hot Water Shrink Tunnel: 6570-BFT
Stretch Wrap Machine: 2132-B
Rotary Vacuum Packaging Machine:
8610-..T, 8610T-.., 8610T-..E,
8610T-..H
Vertical, Form, Seal Machine:
2000A-.., 2000B
Hot Water Shrink Tunnel: 8152-1-..
Taped Bag Loader: 3178-1, 8178-2
Dual Infeed System: 8601
Taped Bagloader: 8189

CRYSTAL TIPS ICE PRODUCTS

SMYRNA, DELAWARE

Flake Ice Machine: F-..S-..,
FAS-149, FAS-229, FWS-149, FWS-229
Ice Storage Bin: B-..S-..
Flake Ice Machines: "Crystal Tips"
..-..F-..S-..-..
Ice Storage Bins: "Crystal Tips"
B-..S-..

CUMMING POULTRY MACHINERY

CUMMING GEORGIA

Poultry Killing Machine: 1400

CURRY MANUFACTURING INCORPORATED

BROWNWOOD, TEXAS

Automatic Tamale Maker: 14-A

D.C. CURTIS, Ltd

ARLINGTON HEIGHTS, ILLINOIS

S/S Water Powered Stuffer: V-50,
V-100 (Water is not to be
recycled in these models.)
S/S Water Powered Stuffers w/water
Recirculating Units: V-50 W/XS
Recirculating Unit: V-100 W/XS
Recirculating Unit (Recirculated
water replaced with fresh water
every 4 hours and will contain no
less than 20 ppm residual chlorine
at all times during operation.)

CURWOOD, INC.

NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50,
RV-220, RV-225, RV-C, RV, CG,

300, 220 R
Wrapping Machine: "custom" RT-2000
In Feed Conveyor: 614BC, 6-14YBC
Automatic Loader Conveyor: 6-14AL
Flex-Vac Mark 10 Packaging Machine:
MK-X-..
Flex-Vac Wheel Packaging Machine:
6-12-.., 6-16-.., 6-18-..
Flex-Vac Flat Bed Packaging
Machine: 6-14-.., 6-14-Y-..
6-14D-.., FL-120-.., F-180-..
Flex-Vac Packaging Machine: TP-..
Flex-Vac Vacuum Packaging Machine:
S-50
Flex-Vac High Speed Wheel Packaging
Machine: 6-18HS-..
Flex-Vac Conveyor: TR-5
Flexible Packaging Machine:
Pioneer
Flexible Packaging Machine:
Pioneer MR-430, Pioneer Junior
Flexible Packaging Machine: "Royal
Vac: 400

CUSTOM FABRICATORS, INC.

WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts (Packaged
Product Only): MFB-200, MFB-300,
MFB-400

CUSTOM METALCRAFT, INC.

SPRINGFIELD, MISSOURI

Load Lifter: H2-..
Lift and Pivot Dumper: LP
Truck Dumper: EDB
Conveyor: BC-.....
Screw Feed Conveyor: SC-...
Storage Bin with Auger: HWA
Conveyor: BCS-.....
Double Bowl Ribbon Blender: DRB
Lift Buggy: MB
Wire Belt Conveyor: WBC-....
Frozen Block Lifter: BL
Drag Chain: CL
Single Bowl Ribbon Blender: SRB
Tub Truck: UT
Power Feed Vertical Screw
Conveyor: PFVS
Spray Dryer: FBSD
Incline Conveyor: PBC
Stacking Chill Tank w/Cover:
CTS-...
Chill Tank: CTC-...
Combo Lift Table: LT
Filler Conveyor: FC
Jacketed Cooker: SJC
Metal Belt Conveyor: ABC

CUSTOM SALES CO.

CHARLOTTE, NORTH CAROLINA

Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.

SANTA ROSA, CALIFORNIA

Double Agitator Blender:
CDB-.....
Screw Conveyor: CSC-.....
S/S C02 Blender Cover: C-362
Continuous Cooker: CCS-.....-W
Single Agitator Blender:
CSB-.....
Conveyor: CBC-.....
Vat Dumpers: CVD-....., CVD-.....HL

Tumble Blender: CTB-....
Thermal Processor: CTP-....
Surge Hopper: CSH-....., CSH-....A

CUTLER INDUSTRIES

NILES, IL

Revolving Tray Oven: HY-....,
KY-....

C. V. I. CORPORATION

HOUSTON, TEXAS

Liquid Air Freezing

C. V. P. SYSTEMS, INC.

LOMBARD, ILLINOIS

Vacuum Packaging Machines: A-40,
A-100, A-200
Vacuum Gas Packaging Machine:
A-300

CXR COMPANY, INCORPORATED

WARSAW, INDIANA

Conveyor (with incline add-on):
3-100

CYANAMID AUSTRALIA PTY. LIMITED

HURSTVILLE N.S.W., AUSTRALIA

Serosa Splitting Maching: Mark-6

CYBORG, INC.

CHICAGO, ILLINOIS

Tumblers: AR-.., AR-....

CYCLO THERM NATIONAL EQUIPMENT

COMPANY DENVER, COLORADO

Oven: LTC-10, LTC-05, LTC-15

- D -

D & B PRODUCTS, INC.

EASTON, MARYLAND

Plastic Belts (For direct product
contact.): PBC-14, PBC-8, PBC-9

D&D MFG. CO., INC.

HOLLY SPRINGS, GEORGIA

Conveyor: DD-184
Poultry Cutup Saw: DD186
Poultry Shackle: DD-88

D & F POULTRY EQUIPMENT, INC.

CROSSVILLE, ALABAMA

Box Conveyor: DFKPC900-...
Thigh Deboning Conveyor:
DFM400-...
Gravity Feed Packout Conveyor:
DFPCG401-...
Packout Box Conveyor: DFPC300-...
Conveyors: DFM500-...
DF100-...
DF101-...
DFCC200-...
DFCC201-...
Food Product Conveyor: DF700-...
Bird Washer: DFBW800-... (with 20
ppm residual chlorine)
Neck Skin Cutter: DFNSC 909-...
Viscera Cutter: DFVC 909-...
(Surfaces contacting carcasses must
be sanitized between each use with
180 deg. F. water or solution of 20
ppm residual chlorine at point of
use.)

Gizzard Inspection Table:
DFGIT910-.....

DAIRY AND CREAMERY EQUIP. CO.

KANSAS CITY, MISSOURI
Ham Pumping Table: HP-3060
Sausage Stuffing Tables: S-.....
Wrapping Tables: W-.....
Pluck Trim Table: PT-3
Dump Bottom Buckets: DB-...
Tripe Scalding, Scraper, & Washer:
TSW-..

DAIRY CRAFT INC.

ST. CLOUD, MINNESOTA
Holding Tank: w/Dome Top
Mix-N-Blend Tank: w/Dome Top,
w/Flat Top

DAKE CORPORATION

GRAND HAVEN, MICHIGAN
Trayveyor: 54-...
Transfer Pump: 58-030
Piston Filler 60-040

DALE SERVICE GROUP

JOLIET, ILLINOIS
Cuber Perforator: MC-27

DAMROW BROS. COMPANY

FOND DU LAC, WISCONSIN
S/S Cooker: Steam Jacketed
Screw Conveyor: CS-30
Extruder: Ext-E-906
Single Auger Steam Cooker: 54..
Dual Auger Steam Cooker: 54..
Dual Auger Feeder: 53..

DANA CORPORATION

TOLEDO, OHIO
Conveyor Belts (Food Contact):
Boston-Packers FDA, Versabilt
FDA, Boston Rubber 8-oz.,
Boston Buna-N 14-1., Foodcron
White & Tan FDA, Sanicron FDA
White, 2 & 3 ply: 58-9563-09, -13,
-14, -15
Light Tan, 2 ply: 58-9563-10
Dark Tan, 2 3 ply: 58-9564-08,
-09, -10, -11
Aquarius-White I,II,III,IV. Tan
I,II,III,IV, Green
Libra-White I,II,III,IV. Tan
I,II,III,IV, Green
Leo-White I, Tan I, Black I.
Conveyor Belt (Packaged Product
Only): Duralift FDA, Roughtop FDA
Gemini-White I,II,III. Black I,II
Taurus-Tan I,I I. Black III,IV,V.
Brown VI
Scorpio-Tan I,II,III. Black IV,V

C. R. DANIELS, INC.

ELLCOTT CITY, MARYLAND
Belts (Food Contact): 74801
Ezekleen 60-153HC, Teflon
Superkleen 60-TSK92H
Belts (Fully Packaged Product):
White Waffle Top 60-WT 152N
White Incline 60-TW93D
Poly Truck w/Sanitary Drain: 511300
Series
Poly Truck Lid: 51-125-..
Pallet Tub w/Lid & Drain: 51-2030

DANIELS MILTONA LOCKER

MILTONA, MINNESOTA
Tumbler: AR-500, AR-1000
Tumbler Meat Massagers: AR300,
AR300/V, AR500/V

DANIEL/REESE, INC.

ROWLETT, TEXAS
Pork Skin Popper: 101
Pork Skin Tumbler: 102

DANKWORTH PACKING CO.

BALLINGER, TEXAS
Smokehouses: 842, 422

DAPEC

CANTON, GEORGIA

Automatic Eviscerator (Manual
positioning of viscera for
inspection necessary): 121042
(surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F water
or 20 ppm residual chlorine at
point of use). Mark IV

Automatic Eviscerator Mark V
(Manual positioning of viscera
for inspection necessary.
Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use).

Inside/Outside Final Bird Washer:
Mark II

Gizzard Harvester: Mark I
Leg Processor: LP-1

Gizzard Defatting Machine: NGW-IC
Automatic Opening Machine: Mark III
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F. water
or a solution of 20 ppm residual
chlorine at point of use).

Automatic Parts Machine: APM-22

Automatic Cut-up Machine: APM-22

Picking Machine: NP

Saddle-Cut Machine: PSCH-HM-1-0

Automatic Wing Portioning

Machine: Model WM-6000

Automatic Neck Breaker: Mark 16

Automatic Breast Fillet Machine:
1200, 1201

S/S Poultry Scalding: PSHE-4200

Giblet Wrap Machine: SYS-3

Automatic Lung Extractor: 1400

Thigh Deboner: FA-34000

Gizzard Harvester: SHGH

Saddle Cutter: CCBS

Tail Cutter: CCTC

Thigh & Drum Stick Cutter: CCTD

Halving Machine: CCHM

Pre-Cut Device: CCPC

Wing Cutter: CCWC

Automatic Poultry Cut-Up Machine:
1500

Gizzard Peeler Station: DPS

Thigh Deboner: MD-80, MD-40

Halver/Breast Processor: CCHBP

Leg Processor: CCLP

Thigh/Drum Cutter: CCDC

Compact Thigh or Drum Deboner: RTD

J. H. DAY COMPANY

CINCINNATI, OHIO
Sanitary Double Arm Mixer: SM & SMJ
Sanitary Ribbon Blender: SM & SMJ
Mixers: ST-SPDM-..., SHT-SPDM-..

DAYCO PRODUCT INCORPORATED

DAYTON, OHIO
Food Handling Hose: 7379
S/S Couplings: 7674, 7675, 7676
Hot Grease Hose: 7238, 7239

DAVE DODGE SERVICE

COTTAGE GROVE, OREGON
Poultry Tail Cutter: TC1

DCA EQUIPMENT DIVISION

JESSUP, MARYLAND
Extruder: MO104-....
Breeder: M-12

DEAMCO CORPORATION

LOS ANGELES, CALIFORNIA
Bucket Elevators: BEH-T-..., BES-T-..
Vibratory Conveyors: VCNF-F, VCNF-U
VC
Belt Conveyor: TSB, FSB

JIMMY DEAN TECHNICAL SERVICES

OSCEOLA, IOWA
Eviscerators Moving Platform:
2126-...

OLIVER M. DEAN & SONS, INC.

SHREWSBURY, MASSACHUSETTS
Manton-Gaulin Homogenizer: 300-SE

DEAN INDUSTRIES

GARDENA, CALIFORNIA
S/S Fryer: 1818G
Marathon Fryer: 35/40 G

DEDANSKE MEJERIEIS

KOLDING, DENMARK
S/S Tumbler: Meat

DE FRANCISCI MACHINE CORP.

BROOKLYN, NEW YORK
Demaco Press: 500-S, LAB-2
Extruder: S-2500
Ravioli Former: S-12
Pasta Can Filler: CM-1
Dough Skin Processor: C-600
Tortellini Machine: DF-9, 8..SST
Sanitary Dough Sheeter: SDS-1
Dough Sheeter: CRS-..., CR-..
Sanitary Pasta Press: S-...,
FP-....

DE FRANCISCI MACHINE CORP.

RIDGEWOOD, NEW YORK
Mixing System: MX-2000, MX-....
Noodle Cutter: FNC-24 (FNC-..
Mixer: T-3000 (T-....)

DEIDEN INDUSTRIES, LTD

BROOKLYN, NEW YORK
S/S Conveyor: DI-....

C. L. DE JERSEY

VICTORIA, AUSTRALIA
Automatic Pancake Machine: PCF-150
Automatic Waffle Machine: WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.
HILLSIDE, ILLINOIS
Meat Former: KD19

DELAVAL SEPARATOR COMPANY
POUGHKEEPSIE, NEW YORK
Heat Exchanger: P-5, P-14-RC,
P-13, P-15, P-25, P-45
Fund-A-Filter: Precoat A
Surge Tank: S-....
CVT Inducer Pump
GC Fast Clamp Fittings
Vacu-Therm: 800
Plate Heat Exchanger: P141-HB
Triple-Tube Heat Exchanger
Decanter, Centrifuge: SNX-....
Separator: AFPX-207-19S,
CFPX-409, CAFPX-207XGV-19-60,
AFPX-...., BRPX-....

DELEON HAM
DALLAS, TEXAS
Ham Slicer: 1

DELFORD DIVISION VACUUMATIC NORTH
AMERICA, INC., HICKSVILLE, NEW YORK
"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE
MACON, GEORGIA
Gizzard Inspection Table: 48
Water Changer and Transporter: 200
Gizzard Table with Saw: 100

DELTEC, INC.
BATAVIA, OHIO
Ultimate Ham Press: A-.....,
B-....., C-....., D-.....,
R-.....
Power Draw Down Press: D-8-4045-A

DEMACO
RIDGEWOOD, NEW YORK
Die Washer: DWS-....

DEMAREST MACHINES INC.
FT. WASHINGTON, NEW YORK
Rotary Sausage Separator: S-2
Hopper, Conveyor: C-1

DEPA GMBH
DUSSELDORF, W. GERMANY
Pumps: DL-...-SL

DESCO MANUFACTURING, INCORPORATED
SARASOTA, FLORIDA
Mixer/Blender: 4001-11, 4001-6,
4001-2

DESIGN + PROCESS ENG. COMPANY
WALTHAM, MASSACHUSETTS
Deep Fat Fryer: F-10, F-10/16
Verti-Stack Freezer:
VS-21-SS-00, VS-21-PS-00

DESIGN SYSTEMS, INC.
KENT, WASHINGTON
Automatic Portion Cutting Machine:
245, 245P
High Pressure Strip Cutting
Manifold: 1063
Dicer: 1210
Chicken Tender Cutting Machine: 1056

DESPATCH INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Oven: Revers-A-Flow
Baker Boy Reel Type Oven: 25-5-94,
BB-...-...
Revers-A-Flow Oven: BTC 3-15
S/S Oven Rack Trucks: DOJ-B, DOJ-S
Microwave Oven (Batch Type):
SMA-2-40

DESTRON TECHNOLOGIES, INC.
MARKHAM ONT. CANADA
Pork Garder: PG-100

DETAIL & PRECISION FABRICATIONS LTD.
THAME, OXFORDSHIRE
Sandwich Make-Up Line-
Conveyor: 9012-ABA-003
Cutter and Feeder: 9012-ACD-001
Buttering Machine: 9012-ADB-001
Depositor: 9012-AAA-006

DETECTO SCALES, INC.
WEBB CITY, MISSOURI
Bench Scale: 45D-DA
Detecto Scale: OU-....
Checkweigher Scale: 102
Scale: PC-..., PX-6, AP
S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON
SOMERVILLE, NEW JERSEY
Packaging Machine Linker: Z
Sausage Linker: Z-16
Link Separator: 1
Hand Crank Linker: Z

DEWIED INTERNATIONAL, INC.
SAN ANTONIO, TEXAS
Casing Tubing Machine: 1

FRIEDR. DICK GmbH
ESSLINGEN, WEST GERMANY
Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.
KING OF PRUSSIA, PENNSYLVANIA
Belts (Food Contact) White, PU
Cixylon Rapptex: 60/1-0+02,
120/2-0+02
White, PVC Dixylon Rapptex:
60/1-0+05, 120/2-0+05,
120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION
AUBURN, ILLINOIS
Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATION
CORONA, NEW YORK
Multi-Pasta Laminator: DPM-78
Manicotti/Cannelloni Indexer:
DPM-76
Pasta Indexer: DMP-1-78
Cryogenic Freezer Tunnel: DMCT
01-00
Inspection Conveyor: DMT 76
Continuous Quencher/Cooler: DMQ 82
Egg Roll Machine: ERM 1
Multi-Pasta Laminator/Ravioli
Machine: DLM 76
Tortellini Machine: TMP\600-9P,
TMP-600-12P, 400-6P
Valve: DMV-82

Continuous Filler: CF 01
Continuous Blancher/Cooker: DMB-82
S/S Continuous Filler: DPM-81
S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.
OMAHA, NEBRASKA
Aitch Bone Cutter: 584
Head Tongue Inspection Carousel:
D-10
Head Flush Carousel: D-76
Rail Inspection Carousel: D-9
Hide Puller Carousel: D-52273
Saw Carousel: D-10576
Viscera Inspection Carousel: D3-263
Offal Pans: D-42175
Paunch Table: D-7276
Pluck Table: D-12773

DISOGRIN INDUSTRIES CORPORATION
MANCHESTER, NEW MANCHESTER
Timing Belt (Direct product
contact): Polyurethane w/Braided
Cord

DIVERSIFIED IMPORTS
LAKEWOOD, NEW JERSEY
Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.
GUNTERSVILLE, ALABAMA
Grinder: "Autio" 1110
Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODS
HENDERSONVILLE, TENNESSEE
Cone Deboner: DLF-100-...-F

DIXON TOOL AND ENGINEERING, INC.
BUFF CITY, TENNESSEE
Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN
INDUSTRIES, NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S084
"Mustang" Wrapper: 084
Wrapping Machine: 082H...
Horizontal Wrapping Machine:
"Doboy" Super Mustang
Horizontal Wrapping Machine (with
optional shrink seal mechanism): J

DODGE INDUSTRIES
HOOSICK FALLS, NEW YORK
Belt (Food Contact): Fluorglas

TED DODGE SERVICE
OAKDALE, CALIFORNIA
S/S Turkey Eviscerating Shackle:
VAS-J
Turkey Shackle: SM
S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.
CEDAR FALLS, IOWA
Conveyor: DCSC-1-....

C. DOERING AND SON, INC.
CHICAGO, ILLINOIS
Cheese Cutter: LCC, BCCS
Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.

Automatic Net Weight Scales: 2300 Series, 2300S Series
Net Weight and Filling Machine: CV-2400
Scale: Net Weight Filler: CV-2500, Rotary Filler: RF-2000
Vertical Form/Fill/Seal Machine:

TWU22

EAST COAST IMPORT/EXPORT COMPANY
LACONIA, NEW HAMPSHIRE
Dumpling Machine: "PANDA" BJ3

EASTERN STEEL RACK CO.
BOSTON, MASSACHUSETTS
Angle Guide Racks: A..-1826-.,
A..-1826-..

EASTMONT-KENMAK, INC.
PORTLAND, OREGON
Smokehouse: 380
Liquid Smoke Cabinet: 4900

ECONOCORP INCORPORATED
RANDOLPH, MASSACHUSETTS
Econco Seal: E-System
Spartan Cartoner: 1-....

EDMAR ENTERPRISES
COLUMBUS, OHIO
Protein Extractor: SS

EDMUNDS MACHINE CO.
SAN ANTONIO, TEXAS
Swept Surface Heat Exchanger: 3348
Series 300

EDT CORPORATION
VANCOUVER, WASHINGTON
Conveyor: TC-....
Sorting and Timing Conveyor:
SC-....
Tabletop Chain Conveyor: TCT-....

G.F. EMTEX
CHELSEA, MINNESOTA
Cutting Board: No. 1

EKCO CONTAINERS INC.
WHEELING, ILLINOIS
Platter: D-1826 Dolly

EKCO PRODUCTS, INC.
CHICAGO, ILLINOIS
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.
ELMONTE, CALIFORNIA
Corn Tortilla Oven: 27-120
Cooling Conveyor: 5TCCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Broiler (Gas Fired): IB-2000
Oven: EO-....
Enchilada Folder: EF-.
Burrito Makeup Conveyor: BMC-....
Corn Soak Tank: ST-.
Counter-Stacker: TCS-.
Barrel Corn Washer: CWB-.
Corn Pump CTP-....
Corn and Water Separator CWS-....
Filling Conveyor EFC-....
Four Way Split Conveyor STSC-....
Gooseneck Masa Feeder MFG-...
Filling Conveyor STSC-....
Single Tier Cooling Conveyor
STCC-....

ELECTRO-MECH SCALE CORPORATION
ALSIP, ILLINOIS

Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS
GAINESVILLE, GEORGIA
Electronic Scale System: CH-100,
CH-300
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELECTROSCALE CORP.
SANTA ROSA, CALIFORNIA
S/S Bench Scales: LC-....SS
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT
FT. WORTH, TEXAS
S/S Tripe Scalders: SSTs-.
Viscera Separating Table w/Tripe
Rinse. (Pedal operated control
must be provided for the umbrella
rinse and overhead spray nozzle)
:3

ELMAR INDUSTRIES
DEPEW, NY
Filler Machine: RPE-....

EMC ENGLER USA CORP.
PORT HURON, MICHIGAN
Volumetric Filler: D2/., D2/...
D2/..S

EME-ENGLER-USA CORPORATION
PORT HURON, MICHIGAN
Vacuum Filling Machine: V-.,
V-..
Volumetric Filler: D1/., D1/...
D2/., D2/..., D3/., D3/..

A. H. EMERY COMPANY
NEW CANAN, CONNECTICUT
S/S Platform Scales w/Suitable
Stands: 737-2424-Z-....,
737-1818-Z-....

EMI INCORPORATED
CLINTON, CT
Rotostat Hi Shear Mixer: X-., X-.,
XP-., XP-..
Mixer: SRH, SRA

EMME
PHOENIX, ARIZONA
Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENDRESS & HAUSER INC.
GREENWOOD, INDIANA
Flowmeter: FCO-1655

ENERGYST, INC.
DALLAS, TEXAS
Cryojet Modules: CJ-2
Jet Sweep Oven: C-....-..
Continuous Oven: C-11A-....-..

ENGINEERED PROCESSING SYSTEMS
FOREST, MISSISSIPPI
Giblet Water Separator: EPS-WS-19
Poultry Bagging Unit: EPS-BU-70
Poultry Cutter: EPS-PC-71
Poultry Cutter Stand: EPS-ST-72
Reclaim Station with Chlorinator:

EPS-RS-17
Neck Skin Cutter: EPS-3000
One Belt Cut-up Table: 1010

ENGINEERING SERVICES WHANGAREI, LTD.
KAMO, WHANGAREI, NEW ZEALAND
Sanitary Valve: ALC-.

ENGINEERED SYSTEMS & PRODUCTS, INC.
RICHMOND, VIRGINIA
Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.
DALLAS, TEXAS
Storage Shelf: 328
Boning & Cutting Table: 420
Paunch Table: 426
Casing Table: 427
Head Workup Table: 428
Pluck Trim Table: 429, 430
Head & Viscera Inspection Table:
431
Stuffing Table: 432
Wrapping Table: 433
Grinder Table: 434
Ham Pump Table: 435
Trim & Utility Table: 437
S/S Sausage Truck: 500
Hook Truck: 528
Shelf Truck: 535
Head Flush Cabinet: 602
"EBSCO" Smokehouse Hanging Cage:
359-3
"EBSCO" Smokehouse Tree: 355
S/S Paunch Truck: 5295
Galvanized Paunch Truck with S/S
Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.
ALSIP, ILLINOIS
Conveyor: 1000
Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK, INC.
PORTLAND, OREGON
Dryers: CHU2E, CHU1E
Smokehouse "Enviro-Pak": CVU-.E,
CVU-.E, CG-....-G, CG-....-E
Cabinet Ovens: CG-....-E, CG-....-G,
CVU-....-E, CVU-....-E, CVU-....-G,
CHU-....-E, CHU-....-E, CHU-....-G,
CVU-....-E, CVU-....-G, CVU-....-G
Oven/Dryer: CHU-....E, CHU-....G,
CVU-....E

E-EQUIP EQUIPMENT MANUFACTURING CORP.
CHICAGO, ILLINOIS
Conveyors: RGB, RSB, RSB-101,
RGB-101
S/S Hydraulic Lift Table: 501
S/S Twp-Barrel Dumper: 401
S/S Bin/Vat Dumper: 601
S/S Table: 748 "Warrick"
S/S Smoke House Rack: 794
Conveyor: 230
Sear Machine: 270
S/S Applicator: 279
Slasher: 900
Dual Shaft Paddle Vacuum Mixer: 308
Dual Shaft Paddle Mixer: 307
Spiral Conveyor: 210
Dual Spiral Conveyor: 211
Dumping Paddle/Ribbon Mixer w/Quick
Disassemble Dual Rotation

Assembly: 310
 Intralox Conveyor: 129
 Pig Foot Splitter: 901
 Wash Sanitizer: 651
 Horizontal Bottom Mounted Take Up
 and Drive: 804
 Metal Detector Conveyor: 119
 Pivoting Kettle Mixer: 311
 U-Turn Table Top Conveyor: 200

ERIEZ MAGNETICSERIE, PENNSYLVANIA

Magnetic Trap: SSB., U
 S/S Vibratory Feeder: ..A, ..B,
 ...B, HS., HD..

EROFAPARIS, FRANCE

Battering & Breeding Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH
INTERNATIONAL CORP.NEW YORK, NEW YORK

Bagging Machines: 913, 917, MGI
 Speedy

ESBELT, SABARCELONA, SPAIN

Belts (Food Contact): Clina-12VR,
 20CF, 30CF, 07UF, 07CF, 06CF,
 Clina-12CR, Clina-20CR,
 Clina-30CR, Espot-20CC,
 Espot-30CC, 40CC, 55CC, 81CC,
 12UF, 12CF
 Belting (Direct Product Contact):
 "Clina" II UU

ETHICON INC.CHICAGO, ILLINOIS

Beef Casing Splitter
 Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT COMPANYLEVITTOWN, PA

Automatic Wrapping Machine: F-820
 Automatic Infeed Conveyor: AC-100
 Over/Under Scales: 100-1, 240-1,
 241-1, 270-1, 276-1, 910-1, 940-1,
 950-1, 8000-1
 Over/Under Scales (Shadograph):
 4103-1, 4133-1, 4203-1
 Scales: 7600-1 thru 7611-1, 7625-1
 thru 7653-1
 Automatic Wrapper: 830

EXCEL ENGINEERING, INC.RED LION, PENNSYLVANIA

Interpolator-Packer: 207, 207-A
 Feed Dividing Conveyor: 219
 Metal Detector-Infeed Conveyor:
 229
 Bulk Carton Inverter: 228

EX-CELL-O CORP.DETROIT, MICHIGAN

Carton Forming Machine: UP... (must
 be provided with an accepted
 filler)
 Bench Sealer: BSA
 Bench Sealer w/Bursa Filler:
 BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY
ST. PAUL, MINNESOTA

Hi Speed Stretch Wrap Machine: 100
 EW

EXCELSIOR INDUSTRIAL CORP.FAIRVIEW, BERGEN COUNTY, NEW JERSEY

"Artoflex" Mixer: PH-S
 "Artoflex" Grater Shredder: TR-2
 S/S Dough Sheeter: "Autoreel"
 Dough Sheeter Conveyor: 12/84
 Spiral Mixer: SPK-..., SPK-125AK,
 SPK-125AE

EXPERT STEEL FABRICATORSBROOKLYN, NEW YORK

Ribbon Blender: 5A, 10A, 18A, 25A,
 36A, 52A, 62.5A, 71A, 80A

EXT, INC.LENEXA, KANSAS

Food Handling Lug (Box)
 Industrial Container: 10001

E-Z PAKDICKSON, TENNESSEE

Packaging Machine: "E-Z PAK" 6-12,
 12-22

- F -

FABCON ENGINEERINGWEST TRENTON, NEW JERSEY

Ultraviolet Tunnel

FABREEKA PRODUCTSBOSTON, MASSACHUSETTS

Belts (Food Contact) Fabsyn: WCC,
 WRC, PRC, Asendor, 2 ply
 polyester Blue Line
 Fabsyn-Cleated: WCC, WRC, PRC
 Fabreeka: WCC, WRC, PRC
 Fabreeka-Cleated: WCC, WRC, PRC
 2, 3, Ply White, Tan w/Blue Skim:
 Fablene
 Belts (Packaged Product Only)
 Fabreeka: Friction Surface,
 Corrugated, Diagonal Grip, Rough
 Top
 Fabreeka-Cleated: Friction Surface

FABRICATORS INC.SIoux CITY, IOWA

S/S Kettle: Open Top
 S/S Tank: Liquid Receiving
 S/S Strainer
 S/S Top Work Tables
 Screw Convey: 1000

FABRICON INC.PORTLAND, OREGON

Cleated Belt (Food Contact):
 "Vannerflex", "Sidewinder"
 RB-1

FAB-X MEATALS, INC.ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-....-25-....-1,
 M-....SB-25-....-2,
 E-....-25-....-3,
 E-....SB-25-....-4
 S/S Table w/Cutting Borad Tops:
 CTM-....-22-....-1,
 CTM-....SB-22-....-2,

CTE-....-22-....-3,
 CTE-....SB-22-....-4

FACOMIADU PIN, FRANCE

Ritual Slaughter Box: F-4

FAIRBANKS WEIGHING DIVISION/COLT
INDUSTRIES, INC.ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:
 H-42-2072, H-42-2172
 Beam Scale: F-41-3013, F-41-3032,
 F-41-3041, F-41-3132
 Portable Beam Scale: F-41-3160,
 F-41-3314, F-41-1000, F-41-1050,
 F-41-1500, F-41-1550, F-41-1600
 Bench Dial Scale: F-42-2072,
 F-42-2073, F-42-2074, F-42-2172
 Spring Dial Scale: F-45-1000,
 F-45-1050
 Portable Dial Scale: F-42-4073,
 F-42-4074
 Over & Under, Check/Pak Scale:
 H-41-88...
 S/S Bench/Portable Scale (w/S/S
 Digital Indicating Instru-ment:
 H90-7...): H70-4..., H90-3...,
 H70-4...-., H70-..., H90-...,
 H90-1..
 S/S Stand-Instrument Accessory:
 H085
 S/S Electron 7 Scales: H70-....-..
 S/S Graphic 7 Over/Under Scale:
 H70-5011, H70-5...
 Integral Scale: H70-490.
 Platform Only Scale: H70-490.-0

FAIRMOUNT ENGINEERINGHACKETTSTOWN, NEW JERSEY

Loading Device: Skewer
 Conveyor: FB-10, TE-24F
 Package Transport Conveyor: FB-18
 Packout Conveyor: FT-10, FT-20
 S/S Sani-Rod Conveyor: R-30
 Sanitary Conveyor: FS
 Package Transport Conveyor: FP-18
 Sani-Rod Conveyor: FW-30
 Wire Bed Belt Conveyor: WB-H, WB-1
 Rod Bed Belt Conveyor: RB-H

FALCON BELTING, INC.OKLAHOMA CITY, OKLAHOMA

Conveyor Belts(Food Contact): Grey &
 Tan F52, Dark Tan F51, White F52
 Plastic Flex SW 61

FALKENSTEIN'S MEAT COMPANYEUGENE, OREGON

Patty Stacker: 101

FAMCO/DIVISION OF ALLEN GAUGE & TOOL
COMPANY, PITTSBURGH, PENNSYLVANIA

Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.CINCINNATI, OHIO

Meat Depositor: MD-01
 Sauce Depositor: SD-01

FBH SYSTEMSLA VERNE, CALIFORNIA

Belt Conveyor: LBC-..
 Belt Conveyor w/Waste Return:

BC-...
Shaker Conveyor: SR/BF-...-DMB
Multiple Pan Shaker Conveyor:
SR/BF-...-DMB-5
Belt Conveyor: BC-...
Plastic Belt Elevator: PBE-..

FELDMER EQUIPMENT, INC.
SYRACUSE, NEW YORK
Double Tube Heat Exchanger: 215, 252

FEI, INC.
DALLAS, TEXAS
Conveyor: SMPC-...-...

FENNER AMERICA LTD
MIDDLETOWN, CONNECTICUT
Belts (Food Contact): Feneplast
Solid Woven PVC White: 1200/CS,
1800/C2, 900, 1500
Belts (Packaged Product Only)
Feneplast Solid Woven PVC White:
1200/FS1, 1200/FS2, 1800/FS1

FENNER MANHEIM
MANHEIM, PENNSYLVANIA
Belts (Food Contact): Clear-Go 85 &
95 profiles: 3L, 3LT-TOP, TWIN-3L,
A, A-RIDGETOP, TWIN-A, B, C, D,
AA, BB

THE FILLING MACHINE COMPANY
ROCKLEDGE, PENNSYLVANIA
Filling Machine: C-82

FILLING SYSTEMS
SANTA, FE SPRINGS, CA
"Seal-O-Matic" Carton Former/Filler:
1060-S
Transfer Pump:Bock 900
Transfer Pump: AP25, HP25, HP50
Former/Filler: 540
Fillers: 300, 400, 500, D40, D160,
DT40, D80
Bock Filler: 600, 600B (w/o agitator
assembly)
Filler/Depositor: DT-40T

RUSSEL FINEX, INC.
MOUNT VERNON, NEW YORK
Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY
MINNEAPOLIS, MINNESOTA
Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY
ELMHURST, ILLINOIS
Comminuting Machines: DAS...,
DKA..., DKAS..., FAS..., HAS030
Guilo River: 20
Slitter: R

FLAKICE CORPORATION
METUCHEN, NEW JERSEY
Flake Ice Machine: SC-Series,
R-Series

FLEXICON INC
LODI, NJ
Flexible Screw Conveyor (dry
ingredients only): VT.-F.-..

FLEXICON, INC.

PHILLIPSVILLE, NEW JERSEY
S/S Charging Adapter: CAD-104
FLO-PROCESSING, INC.
PORTLAND, OREGON
Belt Conveyor: WO-1754

FLOW SYSTEMS
KENT, WASHINGTON
Waternife Cutting System: IIX,
100, 9X, 12X, 6X, 11X, Mark 2
11X-., 11X-., 12X-..M., 12X-..E.,
1.., 1..B, 6XS-., 9X-., 9X-.,
9X-., 9X-../., 11XMark2-.,
11XMark2-..

FLOURESCENT PRODUCT PLANNING
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-ozone
Producing): G8J5 (#982 Glass),
G64T6 (#882 Glass), G36T6 (Vycor
#7910 Glass) Note: These lamps
must be used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection
Manual.

FLUID CONTROLS COMPANY, INC.
PHILADELPHIA, PENNSYLVANIA
S/S Butterfly Valve: 1822-31

FLUID TRANSFER COMPANY DIVISION OF LEE
INDUSTRIES, INC.
PHILLIPSBURG, PENNSYLVANIA
Ball Valve: 2FT-., 3-FT-., BFT

FMC CORPORATION
GREEN BAY, WISCONSIN
Wrapping Machine: WA-120S INOX

FMC CORPORATION PACKAGING MACHINERY
DIV, HORSHAM, PENNSYLVANIA
Wrapping Machine: WA-320

FMC CORPORATION
HOMER CITY, PENNSYLVANIA
Screening Feeder: SRF-120

FMC CORPORATION
HOOPESTON, ILLINOIS
Liquid Filler: 80
Sealing Machine: 2136742, 2136742-A
Granular Filler: 2050852
Piston Filler: 2140047, 2140047-A

F.M.C. CORPORATION
SAN JOSE, CALIFORNIA
Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201, FMC
Sanitary 18
Piston Type Filler: 440, 400, 300,
280, 220
Juice Filler: 18-Pocket, 24-Pocket,
30-Pocket, 36-Pocket
Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuumizing Syruer: PVS,
Econovac
Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupat" Food Shaper: 4ACS,

ACCUPAT-DA, 3AP
Checkweigher: 900
Continuous Cooker: Sterilmatic
Granular Filler: 21-G
Vibratory Screen Feeder:
5FH-22-A-DT
Modular Wrapper: 1301
Pie Line: 55
Belt Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ
Piston Filler: P3, P4, PDF
Rotary Plate Filler: T1, V1
Tray Conveyor: SD, DD
Pot Pie Conveyor: PC
Lidder Conveyor: SL, DL
Pizza Conveyor: AP-2
Sauce Depositor: 10-2
Cheese Depositor: CM-1
Meat Depositor: CM-1
M & S Piston Filler: C-060, C-100,
C-120, C-150, C-210, C-610, C-910
Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-....
Pulper/Finisher: PF-200

F.M.E. CORP.
WALDEN, NEW YORK
S/S Tables: 10, 20, 25, 30, 35
w/Sanalite S-1 Cutting board
S/S Tables: 60, 61, 62, 63

FMS MANUFACTURING COMPANY
GOSHEN, CALIFORNIA
Packaging Machines: 2000 AL, 2000
ML, 2000 MIAL, 2000 B

F. N. MEAT PACKING EQUIPMENT LTD.
DORVAL, QUEBEC, CANADA
Hoy Can Filler: ML-201
Metal Detector: Mark II
Automatic Packaging Machine
Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY
BRIDGEVIEW, ILLINOIS
Steam Cooker: 65
Auto-Trol Mark II Loader: 45
Mold Unloader: 55
Ham Tumblers: A, 25, 25V
Meat Loaf Browner: 75
Auto Cycle Unloader: 56

FOODCRAFT EQUIPMENT COMPANY, INC.
LANCASTER, PENNSYLVANIA
Metal Detector Conveyor, MDC-1000,
2000
Individual Off Line Bird Washer
w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T
Breast Deboner: BD-1
Breast Processor: BP-1
Conveyor Chute: PC-105
Shaker Conveyor: PC-101
Glazing Conveyor: PC-102
Incline Conveyor: PC-103, PC-104
Troughing Conveyor: PC-106
Metering Hopper: CH-100
Leg Processor: LP-1T, LP-1
Poultry Halving Machine: HM-1, HM-2
Leg Splitter: LS-1
Turkey Leg Splitter: LS-1T
Incline Conveyor: PC-105
Lower Cross Conveyor: PC-106

Automatic Dark Meat Deboner: DMD-1
 Turkey Deboning Shackle: TDS-1
 Fat Puller: FP-1
 Wing Splitter: WS-1
 Drumstick Deboner: TB-1D, TB-1TD
 Tendon Cutter: TC-1 (To be used with an accepted Turkey Drum Deboner: TB-1TD.)
 Thigh Pre-Cut Machine: TPC-1
 Turkey Thigh Skinner: TTS-1
 Automatic Dark Meat Deboner w/Water Knife: DMD-1-WK-1
 Quartering Machine: QM-1
 Poultry Stunner: (Perforated grill must be permanently installed in such a manner that the water level is 1/4 inch above the grill surfaces.):SM-1
 Gizzard System (Turkey): GS-1T
 Picking Fingers: AP301, AP302
 Dual Cone Turkey Deboning Schackle: TDS2
 Single Cone Turkey Deboning Shackle: TDS
 Automatic Chicken Thigh Deboner with water knife: DMD-1C-WK-1
 Inline Breast Deboner: ILBD-1
 Flank & Tail Picker: FTP-1
 Breast Skinner: BS-1
 Wing Cutting Attachment: WCA-1
 Pneumatic Shackle Unloader: PSU-1

FOOD ENGINEERING CORP.

MINNEAPOLIS, MINNESOTA

Dryer: DRSV-....., DRSW-.....,
 DRSS-.....
 Cooler: CLSW-.....,
 CLSS-.....

FOOD EQUIPMENT COMPANY

DALLAS, TEXAS

Duo Clean Unit: 2
 2-Pass Scalders: 4001
 Shur-Trip Foot Unloader: 71-3L,
 71-3R
 Handwash System: Foot Operated
 Water Saver or knee operated

FOOD EQUIPMENT MFG CORP.

MAPLE HEIGHTS, OHIO

"Master" Food Filler: MSP1
 Tray Turner: 361
 Piston Filler: 2437, 1002
 Lidder & Closer: 3000-3
 12-Pocket Rice Filler: 1-8-580
 Meat Slicer: 1005
 Piston Filler: 1015
 Lid Crimper: 1057
 X & Y Axis Traveling Filler: 1052
 2-Out Rice Filler: 1101
 Hooder-Domer Machine: 1116
 Heat Seal Conveyor: 1128, 1192
 Flatwire Belt Conveyor: 1129
 Volumetric Dispenser: 1130
 Shrink Wrap Conveyor: 1136
 16-Pocket Rice Filler: 1094
 Two-Out Pneumatic Piston Block Filler w/Double Block: 1219 and Lid Dispenser: 1221
 Heat Seal Machine: 1-8-680
 Adjustable Side Belt Transfer Conveyor: 1223
 Rolling Head Heat Seal: 1159
 Lid Crimper: 1158

Rotary Packoff Table: M-1030
 Transfer Pump: M-1220
 Under the Line Traveling Head: 1218
 Piston Filler: 1180
 Portable Vacuum Denester: 1242
 Slicer (Bread): 1161

FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC., LORAIN, OHIO

"LanElectric" Trimming Machine: 52-LP, (Not to be used for trimming grubs, bruises, etc.)
 Bone In Tenderizer: 8010
 Pneumatic Fat and Lean Trimmer: 90SP (Not to be used for trimming grubs, bruises, etc.)
 Pneumatic Bone Trimmer: 50KP (Not to be used for trimming grubs, bruises, etc.)
 Electric Bone Trimmer: 50K
 Fat and Lean Trimmer: 90S, 960-RC, 990-RC, 104-D (Not to be used for trimming grubs, bruises, etc.)
 "Challenger" Trimming Machine: 52-L (Not to be used for trimming grubs, bruises, etc.)
 Trimming Machine: Challenger 110-T
 Bone Trimmer, 235-B Fat Trimmer, 150-K Fat Trimmer (Not to be used for trimming grubs, bruises, etc.)
 Fat Trimmer Challenger: 75-RC, 8511, 8515, 8523B (Not to be used for Trimming Grubs, Bruises, etc.)
 Bone Trimmer: Challenger 235-A, 8523A, 8523B, 8550, 8552 (Not to be used for trimming grubs bruises, etc.)
 Trimming Machine Fat Trimmer: Challenger 8560, 8575, 8590
 Trimming Machine, Fat Trimmer: 8560DC, 8575DC, 8590DC
 Skinning Machines: "Grasselli" GG-35G, GG-50G, GG-45, GG-35P, GG-35PB, GG-50A, GG-50E, GG-80, EX45CP, 50A, NX450, N520
 Jowl Slasher: N520JS
 Trimmer (Not to be used for trimming grubs, bruises, etc.): Challenger Proximi-Trol PTS-PS-1

FOOD MASTERS INC.

BOSTON, MASSACHUSETTS

Pressure Cooker: HPV-50-2500GA

FOODMATIC SYSTEMS INC.

FAIR OAKS, CALIFORNIA

Burrito Folding Machine: 3500-1

FOOD PACKERS EQUIPMENT CO., INC.

LOUISVILLE, KENTUCKY

Sausage Stick Cutter: 100-A
 Single Stick Feeder: 1300
 Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.

SANTA FE SPRINGS, CALIFORNIA

Batter Breeding Machine: "BM"
 Citric Acid Applicator: 4170
 Conveyor: 327SL
 Vertical Conveyor: VL8
 Mixer-Blender: 814
 Meat Sample Press: SCP-123
 Lazy Susan: LS-923

Screw Loader: SCL 930
 Meat Dumper: HLD 725
 Conveyor: PL-319
 Bean Washer: BX-919
 Incline Screw Conveyor: SC126....
 Pork Link Freezer: PLF-927
 Vacuum Tumbler: VT.85.
 Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.

JESSUP, MARYLAND

Industrial Microwave Processing System: "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.

SAN RAFAEL, CALIFORNIA

Steak Cuber-Scorer-Knitter: 121
 Poultry Boning Conveyor: 200, 201, 204
 Battering & Dipping Machine: 211
 Vemag Truck Dumper: 150
 Gondola Dumper: 248
 Barrel Dumper: 149
 3-Deck Infreezer Conveyor (Acceptance applies to conveyor only. Each installation must be reviewed by Equipment Branch.): 421-30
 Shuttle Conveyor: 474
 Patty Machine: 425
 Patty Forming Machine: 736
 Portable Incline Conveyor 518, 556
 3-Zone Sorting Conveyor: 558
 Conveyors: 584-10-12, 584-12-20, 584-12-5
 Automatic Salt and Pepper Dispenser Conveyor: 626
 Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION

DALLAS, TEXAS

Giblet Elevator
 Neck Skin Cutter
 Vacuum Gun
 Cooking Belt (Microwave)

FORDS HOLMATIC, INC.

NORCROSS (ATLANTA), GEORGIA

Filling/Sealing System: PR-., PR-., PR-.-S, PR-.-S

J. C. FORD MFG. CO.

MONTEREY, CALIFORNIA

Tamale Machine: TM-100
 Dough Sheeter: TC-300

FORM PLASTICS CO

ELK GROVE VILLAGE, ILLINOIS

Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY

WOODINVILLE, WASHINGTON

"Fuji" Frozen Pizza Wrapper: FW-360
 Wrapping Machine: FW-340A, FW-370A, FW-....
 "Fuji" Wrapping Machine: FW-341A
 Frozen Patty Baggers: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8
 Bucket Conveyor: 9032SS
 Discharge Conveyor: 6812SS
 Infeed Flight Conveyor: 8101SS, 8102SS
 Wrapping Machine: FW-3400, FW-3700

FORMATIC INDUSTRIES
VILLA PARK, ILLINOIS

Patty Forming Machine: XK-70

FORMAX FOOD MACHINES
MOKENA, ILLINOIS

Patty Machine: Formax 24, Formax 26

Cuber-Perforator: MC27

Conveyor: PC-27

Patty Stacker: FPS-27

Truck Dumper & S/S Cart: FBL...

Interleaver: PS-1

Patty Machine w/Paper Interleaver
(with nickel plated mold plates):
PFM-19, PFM-12

LN2 Freeze Tunnel: LN-26

Rotary Meat Ball Former: RMF-27

Stacking Perforator: SP-27

Metal Detector MDS-27.

Meat Ball Former RMF-26

Slice and Stack Machine: 125

Shuttle Conveyor: SC-19

Marker-Cuber: MC-12

Patty Forming Machine: F-6

Cuber-Perforator: MC-6

Interleaver: PS-....

R. H. FORSCHNER COMPANY, INC.NEW YORK, NEW YORKScharfen Tenderizer: Big Boy &
JuniorFOSTER REFRIGERATOR CORP.HUDSON, NEW YORKProofing Cabinets: BP-1-2(DA),
BP-2-4(DA), BP-3-6(DA)FOSTORIA INDUSTRIES, INC.FOSTORIA, OHIO

Infra-Red Broiler: Gas-Fired G

Infra-Red Oven: 3H

Infra-Red Broiler: Electric E

FOTHERGILL TYGAFLOR LTD.LANCASHIRE, ENGLAND

Belt (Food Contact): 415B/32T

FOXBORO COMPANYFOXBORO, MASSACHUSETTS

Level Transmitter: 17 FES

Temperature Sensors: 3A1, 3A2, 3A3,
3A4

Filled Thermal Bulb: 16A, 16AMP

Thermal Well: 3A Type Projectile

Magnetic Flow Transmitter: Series
2800

Consistency Transmitter: 19C

Level Transmitter: M/823

Sanitary Temperature Sensors for
Coupling to Temperature
Transducers: Series F10227,
XF10227Sanitary Pressure Seals for Coupling
to Pressure Transducers: PES-CSA,
PES-CSG, PES-CTG, PES-CST,
PES-CSI, PES-CSQFRANKLIN ELECTRIC PACKAGING-WEIGHING
DIVISION., LEVITTOWN, PENNSYLVANIA

"Franklin" Packaging Machine:

F-510, F-530, F-530A, F-530P

Net Weight Filler: 3000

Automatic Infeed Conveyor: AI-..

Packaging Machine: F-540

Automatic Wrapping Machine: F-820

Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC PACKAGING-WEIGHING
DIVISION, STURTEVANT, WISCONSINPoly Top Tables: Series 20, Series
30Poly and S/S Combination Top
Tables: Series 40S/S Top Tables: Series 50, Series
60Poly Top Breaking Tables: Series
70

Utility Table: UPT-..., UT-...

"Spee-Dee" Packaging Machine: BR

FRANKLIN ELECTRIC PACKAGING-WEIGHING
DIVISION, BLUFFTON, INDIANAOver and Under Scales (Mechanical):
100-1, 240-1, 241-1, 270-1,
276-1, 910-1, 940-1, 950-1,
8000-1Over and Under Scales (Shadograph):
4103-1, 4133-1, 4203-1Scales: 7600-1 through 7611-1,
7625-1 through 7653-1FRAN RICA MANUFACTURING CO.STOCKTON, CALIFORNIA

Steam/Water Cooker: TW24S2212

Evacuation Wand (Unloader): SBU-1

FRAZIER & SONCLIFTON, NEW JERSEY

Bucket Elevator: FSA39

FREDRIKSEN MACHINE COMPANYASKOR, MINNESOTA

Boning Table: A23

FREELAND ENTERPRISES, INC.WAELEDER, TEXAS

Smokehouse: MT-1

FREEZING MACHINES, INC.AUSTIN, TEXAS

Parallel Grinder: PG-1

Roller Press Contact Freezer: 1,

1-T-10X10-BPI-A, M1-T-7X5-BC,

M1-T-7X8HRR, M2-TP-9X8-RAL,

M1-T-10X10-BPI-A

Freezing Machine: 1

Parallel Separator: PS-1

Roller Press Freezer:

1-T-14X12-BPI-F.C.

FREEZING SYSTEMS, INC.REDMOND, WASHINGTONSpiral Freezer: S-....., S....
L-...NFRICK COMPANYWAYNESBORO, PENNSYLVANIA

Zig-Zag Cooler: 380

Poultry Chiller: CFCA-...

Ice Maker: SA-300 SI, SA-150 SI,

TIM F20.1, TIM F..

FRIEDRICH METAL PRODUCTS COMPANY INC.WOODSIDE, NEW YORK

Truck Smokehouses: FM-500-E,

FMP-1000-E, FMP-2000-E,

FMP-3000-E-G-S, FMP-4000-E-G-S,

FMP-6000-E-G-S, FMP-8000-E-G-S

FRIGIDARE DIVISION GENERAL MOTORS
CORPORATION, DAYTON, OHIOIce Makers: MFST-120A-DA,
MFST-120W-DAFlake Ice Machines: MFVS-40A,
MFVS-50A, MFVS-70A, MFVS-130A,
MFVS-200A, MFVS-330A, MFVS-50W,
MFVS-70W, MFVS-130WFRIGITEMP, INC.LYNWOOD, CALIFORNIA

Flake Ice Machine: "A-1" DER26F

FRIGOSCANDIA FOOD PROCESS SYSTEMS
INC. BELLEVUE, WASHINGTON

Gyrofreeser: A-....

Pellet Freezer: PF....

Liquid Freon Freezer: FX-..M

Freezer Flo-Freezer: 110-WS, ..WS,
...WS, ..WS-MA

Patty Loaders: PL-....

Spiral freezer: GF-C, GF-M

Gyro Freezer: GCP-...

Spiral Freezer: GC-...., GC-....

(Acceptance
applies only to conveyor. Each
installation must be reviewed by
the Equipment Branch).FROMMELT INDUSTRIES, INC.DUBUQUE, IOWA

Air Duct Material: S/39703

(Acceptance applies to the
material only. Each installation
must be reviewed by the Equipment
Branch.)FRYING SYSTEMS DESIGN, INC.LEOLA, PENNSYLVANIAContinuous Frying System: 34-08
through 34-24FRYMA-MASCHINEN AGSCHUREIZ SUISSE SWITZERLAND

Emulsifier: 170-A

FRYMA INC.MIDDLESEX, NEW JERSEY

Toothed Colloid Mill: MZ-130

FRYMASTER CORPORATIONSHREVEPORT, LOUISIANADeep Fat Fryer: MJ-56-SSC,
MJ-55-SSCFUJITETSUMO U.S.A., INC.LODI, CALIFORNIA

Spiral Steamer: M...., S....

S/S Belts: Y Grid, YN Mesh

FURTHER PRO, INCORPORATED (FORMERLY
GLOBE EQUIPMENT CO.)COLUMBUS, OHIO

Tender & Breast Sizer: TB-1

Breeder: BRC-001, BR-2400, FD-001

Conveyor: CA-001, PTC-001

Egg Dip: ED-001, BD-005

Poultry Cutting Line: PCCL-001

Wing Curring Machine: WC-001

Inspection Conveyor with Continuous
Belt Washer: IT-1

Marinators: 1 & 2

Poultry Breast Deboner: CFSB-1
 2-Tiered Belt Conveyor: IT-5
 3-Tiered Belt Conveyor: IT-5
 Single Drum Marinator with Drain
 Table: MARR-1
 Automatic Breader: VBS-1
 Trayed Product Conveyor: C-CO2
 2-Tiered Conveyor: C-LTB
 S/S Sifter: RS-1
 S/S Belt Conveyor: C-481
 Poultry Skinner: SK-1
 Thigh Deboning System, Chicken:
 CFSLT-2 (Deboner and Conveyor)
 Automatic Poultry Stripper: GNG-1
 Thigh Deboner, Chicken: CFS-LT-3
 Poultry Breast Deboner: CFS-B2
 Leg, Thigh, Wing Deboner, Turkey:
 TKD-1
 Breast Deboner, Chicken: BFP-1
 Sizer: TB-1R, TB-1C

- G -

G & H PRODUCTS INCORPORATED

KENOSHA, WISCONSIN

Air Actuated Automatic Valve: 60
 Series, 61 Series
 Air Actuated Tangential Outlet
 Valve: 63 Series
 4" Air Actuated Kettle Valve:
 GCK61-9-4
 Flow Diversion Valve: GC 60 FDV
 Series
 S/S Sanitary Centrifugal Pumps:
 G-MM, G-LH.MM, G-LMM, G-B,
 G-LH-B, G-LB, C-MM, C-LH.MM,
 C-LMM
 Centrifugal Pumps: GHC-00, GHC-0,
 1,2,3; MR-166, 185, 200, 300
 Gear Pump: M200
 Defoaming Pump: DZ-3R
 Positive Pump: GHP-....; GHP-....RV,
 X, XRV, AND R
 Slot Strainers: LKSF-BL, LKSF-CL
 Inline Sight Glass: GHGG
 Butterfly Valve: AGHBV, GHBV
 Valves: SRC, ARC, SMO, SMO-R, AMO-R,
 SMO-A, SMO-RA, LK-10, LK-11,
 CPM-0, SMP, CPM-1, FA, GHAP
 Air Relief Valve: GC60ARV, LKUV
 Air Blow Valve: GHAB
 Check Valve: LKC
 Double Sight Glass: SGD
 Aseptic Sample Valve: 19
 Sample Valves: 20, 32

G & S FIBERGLASS PRODUCTS

GRANTS PASS, OREGON

Meat Gondola: 111

G. A. F. CORPORATION

NEW YORK, NEW YORK

Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.

GAINESVILLE, GEORGIA

Open Eye Shackle: #1
 Picking Shackle: GEP-SSS
 Eviscerating Shackle: GEE- SSS-IE,
 GEE-SSS-IR
 Combination Shackle: GEC-SSS
 Cut-up Shackle: GEC-SSS-I

Select Sizing Scales: GNS-Flexure
 1
 Kidney Vacuum Machine: JHH-1 (For
 removing kidneys from backs)
 Belt Conveyor: GS-SS-BC
 Bird Halving Machine: BH-1
 Bird Unloader: SW-BU-100

GAINESVILLE SCALES, INC.

GAINESVILLE, GEORGIA

Portion Sizing System: GS-2000

GARLAND CO.

KANSAS CITY, MISSOURI

Stunner: Scotchman

GARLOCK INC.

PALMYRA, NEW YORK

Cutting Board: Sanidur

GARRO, INC.

MEDFORD, NEW JERSEY

Metal Detector Conveyor: BC

GARVEY CORPORATION

BLUE ANCHOR, NEW JERSEY

Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES

COLUMBUS, OHIO

Automatic Poultry Cut-up Machine:
 AJG-1

GASCOIGNES INDUSTRIES

MENTOR, OHIO

Freezer Rack: Kee-Klump

GATES RUBBER COMPANY

DENVER, COLORADO

Rubber Belt (Food Contact):
 GAOL544-004
 Hose-Master Flex (Food Contact):
 Series 3510
 Hoses (Hose length must not exceed
 three feet.): 692SB, 19W-B,
 Adaptapipe 200-4793XY, 4790M

GATEWAY PRODUCTS INC.

COVINGTON, KENTUCKY

Cutting Board: Plexiglas, Unshrunk

GAULIN CORPORATION

EVERETT, MASSACHUSETTS

Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.

WOODBURN, OREGON

Blancher: L568, 87057D
 Smokehouses: "MiniGem" CG380E,
 "Mini-Gem" CGR-..G, "Mini-Gem"
 CGT-..G, "Econo-Gem" CVT-..E,
 "Econo-Gem" CHT-..E,
 Designer-Gem" MVT-..-
 Pasta Blancher: 87057-..
 Vibrating Conveyor: 87067

GEMINI BAKERY EQUIPMENT CO.

PHILADELPHIA, PENNSYLVANIA

Ovens (Gas or Electric):
 Elektro-Dahlen:, 1000 L
 Proffer (Electric):
 Elektro-Dahlen: A-...., A-....-1
 S/S Mixer: SP-..
 Ovens: Electric 2000, 4000, 6000

Gas 2002, 4002, 6002

GENERAL CONVEYOR CO., INC.

LONG ISLAND CITY, NEW YORK

S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-Ozone
 Producing): G25T8 (#982 Glass),
 G15T8 (#982 Glass), G30T8 (#982
 Glass), G8T5 (#982 Glass) Note:
 These lamps must be used in
 accordance with Part 7, Para.
 7.16(b) of the Meat and Poultry
 Inspection Manual.

GENERAL ELECTRIC CO.

CHICAGO HEIGHTS, ILLINOIS

Grill: CG-59

Convection Oven S/S Lined:
 CN902CX339

GENERAL ELECTRIC CO.

LOS ANGELES, CALIFORNIA

Ultraviolet Lamps: G-25T8, G-30T8
 Note: These lamps must be used in
 accordance with Part 7, Para.
 7.16(b) of the Meat and Poultry
 Inspection Manual.
 Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.

CAPE CORAL, FLORIDA

Platform Scale: 4512SS, 4518SS,
 4524SS, 4535-12, 4535-18,
 4535-24

Weight Indicator: 531
 Stainless Steel Table (To be used
 with USDA accepted scale.)
 Platform Scale: 4550-..., 540

GENERAL MACHINERY CORP.

SHEBOYGAN, WISCONSIN

Dicer (Cube-King): CK-312, CK-29,
 CK-12

Hydraulic Cuber: Hi-Speed
 "Cannon" Slicer-Grinder: Mark 1
 Hydraslice Cuber: 424
 Hydraulic Slicer: Speed-O-Matic
 Frozen Food Slicer: 5-16FF
 Hydrauflaker: FS-6, FS-10,
 FS-10D, FS-10C, FS-10CH,
 FS-12, FS-12D

Hydrauslice Chipper: 8-24
 Hydrauslicer: STANDARD, R/F, V/F
 Auto-load Conveyor: HF-405
 Rotary Fresh Meat Dicer: RFMD
 Conveyor: HF-405
 Cheese Cutter: B-20-1A
 Frozen Meat Breaker: "Superslicer"
 S/C

Sausage Slicer: "Multi-Slicer"
 M-24

Barrel Cheese Cutter: B-10-1
 Frozen Meat Slicer MINIMAC

S/M Flaker: 1

TU-Way Cheese Portioner: C-1
 Automatic Meat Tenderizer: 83
 "Tenderit"

S/S Automatic Cheese Cutter: GMC
 Champ

Hydrauflaker: C/S-12, C/S-10C
 Roll Cutter: M-8

Meat Bone Separator: "Inject Star"
P-60-S, "Inject Star P-100-S
Vacuum Tumbler: "Inject Star" HS-7
Injector Star Vacuum Massage
Unit: VMS-..
Vacuum Tumbler: "Inject Star" 2600
Multi Needle Injector: "Inject Star"
BI-100, "Inject Star" BI-50/50,
"Inject Star" BI-152
Smokehouse: 800
Pickles Injectors: "Inject Star"
BI-..., BI-..., BI-../.., BI-...-C
Lab Vacuum Tumblers: "Inject Star"
MC-../..../.., GLMC-../..
Vacuum Tumblers: "Inject Star" HS-.,
HS-../., HSL-....
Discharge Lifts: "Inject Star" EL-..
Magnum Vacuum Tumblers: "Inject
Star" Magnum-..., Magnum-....,
Magnum-.....
Meat Bone Separators: "Inject Star"
P-..., P-...-S, P-...-S

G.N.C INC.COUNCIL BLUFFS, IOWA

S/S C Hook Knife with Sterilizer:
604C
Hide Puller: 643
S/S Tripe Scalders: 610
S/S Lazy Susan: 1410
S/S Packing Table: 1403
Belt Conveyor: 680-I
S/S Slat Moving Top Table: 1106
Vat Dumper: 1500
S/S Boning Table with Cutting
Boards: 683-B
Jaw Puller: 1765

GOODALL RUBBER COMPANYTRENTON, NEW JERSEY

Belts (Food Contact) White: 2014-B,
4066-B, B2073, B2075, B2173,
B2174
Tan: B2074, B2174
Urethane, Chicken Deboning: 4507
Belts (Food Contact) Food Mover PVC
White, Tan, Green.
Smooth, Cleated, Flanged and
V-Guide ..COS, ...COS, ..CBS,
...CBS
Belts (Packaged Product Only) PVC
"Carry All" Incline, White ..COS,
...COS, ..CBS, ...CBS
Sanitary Hose (direct food contact
w/sanitary connections): N2499

GOODMARK FOODS, INC.GARNER, NORTH CAROLINA

Tray Conveyor: TC-1212

B. F. GOODRICH COMPANYAKRON, OHIO

Belting (Food Contact):
Hycar - Smooth Cover: White, Tan,
Green, Black
Fabric Series: SCP, AP-35,
APT-35, PN 45, PNT 45
Butyl - "Hot N Cold" Smooth
Cover White
Fabric Series: AP-35, APT-35
Koroseal - Smooth Cover White,
Tan
Fabric Series: SCP, AP-35,
APT-35

Single Ply Solid Woven PVC
Korowhite 90 SMC X F, 125 SMC X
F, 125 CHV X F
Chevron
Belting (fully Packaged Product):
"Gripper" Griptop - Reddish Brown
"HYCAR" Tan Rubber (Belts with
cotton carcasses must have edges
sealed with acceptable compounds)
Belt (Food Contact): DS828
Belting (Food Contact): Hot & Cold
Butyl
Belting (Food Contract): Korowhite
90 Cleated Incline
Korowhite 125 Cleated Incline
Korothane 125 SMCXF
Novitane FG, FG95A
Belting (Food Contact): Ridge Top

GOODWAY INDUSTRIES, INC.BOHEMIA, NEW YORK

Extrusion Manifold: XM-80
Continuous Mixer: CM-..

GOODYEAR AEROSPACE CORP.AKRON, OHIO

Plastic Tank

GOODYEAR TIRE & RUBBER CO.AKRON, OHIO

Belting (Food Contact) Smooth
White, Black, Tan, Green: Permalon
Smooth Polyester: Polyester 2 or 3
Ply White, Tan, White w/Blue
Skim: Spectra
White Cleated Permalon: Wingflex
Belting (Packaged Product Only)
White, Black, Tan, Green:
Permalon Rough-Top
Polyester: Polyester Rough-Top
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)
Belt (Food Contact): SN-1304-A,
SN-1304-C, SN-1304-A (Dual),
SN-1304-C (Smooth), SN 1305
Construction D, Dual, SN 1305
Construction D, Smooth

GOODYEAR TIRE & RUBBER CO.LINCOLN, NEBRASKA

Tan Neoprene Corrugated Belt: (For
fully packaged product and dry
materials): SN-601

GORING KERR, INC.TONAWANDA, NEW YORK

Metal Detector - Conveyor:
"Saniline" 2
Metal Detector (without conveyor):
Tekamet HSU, MSU
Metal Detector Search Head (For
Packaged Product): Type II
Tekamet
Diverter Valves: 425, 426

GRACE MACHINERY COMPANYOAKLAND, CALIFORNIA

Mixer: J
Food Pump: 803

W. R. GRACE & COMPANYDUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021

Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,
8056, 8074, 8057, 8096, 8086,
8096-A, 8155, 8165, 8177
Hot Water Shrink Tunnel: 8152-1
Pre-Dip Unit (Single Station):
8026-A

Air Blast Conveyor: 6684-A-3, 4, 5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B, 6345-A
Nozzle: 8060, 8061, 8065, 8066
Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel: 6536-C,
6536-D, 6536-E, 6536-F, 6536-G,
6543-B, 6543-A, 6570-B, 2900,
6570-A, 6570-C, 6570-D, 6570-E,
106, 8152, 8152-1, 3072-B
Boxing Station: 2950
Vacuum Packaging Machines: 6154-B,
6170, 6170B, 6170A, 8200.,
8200-B-1, 8200-B-2, 8210-., 8132,
8220, VS-44

Conveyors: CA 1, CA 2, CA 3, CB 2,
CC 1, CC 2, CC 3, CE, CF, CG, CH,
PC, 2939-C, 8109, 8110, 8131-.,
AC8210-111, AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022
Boning Conveyor: 2937
Bone Conveyor: 2946
Table: 10052, 10050, TA 1, TA 2, TA
3, TB 1, TB 2, TC 1, TC 2, LA
Boning Table: CD, 2940
Cutting Table: 10051, 10054, 10133
Shrink Tank, Ventilated: 6520-A
Pre-Dip Tank: BB-2914-6
Wrapping Machine: 2980
Bag Loading Chute: 6659-A
Sealer-Cooler: 6345-A, 3069-C
Vacuumizing & Clipping Machine:
8100, 8101, 8102
2-Station Taped Bag Loader: 8099
Rotary Stacking & Bagging Table:
8098 Slat Conveyor: 8097
Vacuum Skin Packaging Machine:
8081

Rotary Vacuum Chamber and Closing
Machine: 8300, 8310

Bag Loader: 8128, 8136, 8301
"Cap-Kold" Package Chiller: 8127
Fill Station: 8125
Trough Conveyor: 8126
Powered Bag Loader: 8124
Belted Bag Loader: 8129
Meat Loading Horn: 6675
Automatic Infeed System: 8250
Rotary Chamber Vacuum Packing
Machine: 8310-..

Automatic Bag Loading Machine:
8302A-..

Rotary Vacuum Chamber and Closing
Machine: 8300B-..E and 8300-..
Bag Loader: 8170
Hot Water Shrink Tunnel: 3045
Rotary Vacuum Chamber Closing
Machine: 8300-., 8300B-.,
8300B-..E, 8300B-..V,
8300-..E-I, 8300B-..CS

GRACO, INC.FRANKLIN PARK, ILLINOIS

Piston Pump: 954-073 "A"
Pump and Metering System: 987-656

S/S Barrel Pump: 946-964
 Air-Operated Valve (S/S)
 Lever-Operated Valve (S/S)
 Pump: 206-030
 "Monark" Sanitary Pump: 207-550
 Turkey Injector: 953-108
 Sanitary Pump: 954-073, 953-283,
 952-793, 952-995
 S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK
 S/S Mixer: MA-7, M-...00

GRANT & MARSHALL, INC.

DUBLIN, OHIO
 Scales: 8600-1 Thru 8620-1, 8700-1
 Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA
 "Packfoil Overlay Machine: Series
 100, 300, 600

GRATON & KNIGHT LTD.

HERTFORDSHIRE, ENGLAND WD61LX
 Belts (Direct product contact):
 1E/S + 2 PU White, 1EF + 2 PU
 White, 2ES + PU White, 2 EF +
 2 DU White

GRAY EQUIPMENT COMPANY

FRANKFORT, INDIANA
 Screw Conveyor: SC-....A
 Column Dumper: L-1

GREAT LAKES CORP.

CHICAGO, ILLINOIS
 Slicers: 1071, 264, 264VS, 367,
 367VS, 1071-N, 1071N-1, 972-1,
 1071N-1-PE, 1077, PEPR
 Sealer: 84..., 81..
 Wrapping Machine: LW-500, 906.....,
 906GF....., 1016RR.....,
 1080....., 1006.....
 Accu-Slicer: 972
 "Dynachek" Checkweigher: 387932,
 Type DC-100
 Loaf Loader: L-71
 Shingling Conveyor: 1175
 Diverter: 775-2L, 775-3L
 Automatic Luncheon Loader:
 L-71-HS-60
 Slicer: SSPE 482
 Datachek Checkweigher: 387932 Type
 DC 200
 Hy Speed Stackrite Slicer:
 1085-SS, 1085-SS-TL

GREERCO CORPORATION

HUDSON, NEW HAMPSHIRE
 Homomixer: 2-1/2 HR

GRIFFITH LABORATORIES

ALSIP, ILLINOIS
 S/S Blender: G.../1
 S/S Table w/Scale: S3R
 Brine Pump: 7T, 8, 11, 437-1001-SS
 Mince Master: A, B, C
 Meat Silo Assembly: G-35
 Dual Shaft Blenders: G.../2
 Single Shaft Blender
 w/Blend-A-Matic System: G.../1/S,

G.../2/S

Steam Blender: G.../2/S.
 S/S Scales: S-2..., S-3...
 Pickle Injector: "Selo-Protecon"
 SPI-..., SPI-...-S
 Bone Press: "Selo-Protecon" SBP-..
 Meat Tumbler: "Selo-Protecon"
 SMU-..
 Vacuum Ham Press: "Selo-Protecon"
 SVP-20N
 Meat Tenderizer: "Selo-Protecon"
 PMT40
 Pickle Injector: "Selo-Protecon"
 SPI-440
 "Bulk Lift" Semi Bulk Containers:
 B/L NS-FG (For dry products
 only.)
 Bench Top Mince Master: GL-86

GRINNELL SUPPLY SALES CO.

PHILADELPHIA, PENNSYLVANIA
 Sanitary Butterfly Valve: Series
 8000

GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS
 S/S Kettles, table top, steam
 jacketed, direct steam and self
 contained electric: TDC/2-..
 S/S Kettle w/Agitator (Agitator
 removed daily for cleaning and
 inspection): INA-..., INA-..
 S/S Kettle, steam jacketed,
 tilting, with twin agitators:
 DN/TA-..., DN/TA-..., DTA/3-..
 Agitators, mixing (applied to model
 N Kettles): TA-..., TA-..., RA-...,
 RA-..., NEM-..., NEM-..., DA/1-...,
 DA/1-..., DA/2-..., DA/2-...,
 INA/2-..., INA/2-..
 S/S Kettle, steam jacketed,
 w/planetary mixer: DPM-..., DPM-..
 Braising pan, tilt type: FPC-...,
 HFP/1-..
 Perforated baskets: I, II.
 S/S Tank, jacketed, top entering
 mixer: FVJ/TM-..., FVJ/TM-..
 S/S Tank, sloped bottom: OVS-...,
 OVS-..
 Cooker/Mixer: DTA/3-..
 S/S Kettles, steam jacketed,
 tilting: D-..., DT-..., DN-...,
 DN-..., DL-..., D2-..., D2L-..
 S/S Kettles, steam jacketed,
 Stationary, PT-..., PT-..., FT-...,
 FT-..., GT-..., GT-..., N-..., N-...,
 GPT
 S/S Kettles, steam jacketed, self
 contained, gas fired: AH/1-...,
 AH/1-..., HH/2-..., HH/3-..
 S/S Kettle, steam jacketed,
 self-contained, electric: EE-...,
 AE/1-..
 Ribbon Blender: NTRR500
 S/S Mixing Kettle: DNEM-150
 Continuous Scraped Wall Cooler
 with Incline Mixer: DRC-3672(A)
 Kettle: TDA/1-40
 S/S Kettle, Steam Jacketed,
 Self-Contained, Gas Fired:
 HH/4-..
 Steam Jacketed Mixing Kettle:
 NVA/TA-250

Cooktank: CKCT-..
 Batch Casing Cooler: 48/36, 42/24
 Pump Fill Station: CKPF/2, CKPF
 S/S Kettle, steam jacketed,
 self-contained, electric,
 tilting: DEE/4..
 Vacuum Pressure Steam Jacketed
 Mixing Kettle: RA-20
 Steam Jacketed Mixing Kettle:
 RA(V)-300
 Braising Pan, Tilt Type: HFP/2-..

J. E. GROTE CO., INC.

(Blacklick) COLUMBUS, OHIO
 "Pepp-A-Matic" Pepperoni
 Dispenser: FG1012001,
 FG1012001S, FG1012001-2,
 FG1012001-3, FG1012001-6,
 FG-1012001-4
 Slitting Machine: SL....
 Slicer: S/A-522-SP, 713
 Sausage Quartering Machine:
 300-D-300
 Conveyor: 600-D-129
 Cheese Shredder & Applicator:
 200-D-100
 Cheese Conveyor Scale: 204-D-600
 Pendulum Slicer: FG101-2005
 2-Station Pendulum Slicer:
 FS-101-2005-2
 5-Station Pendulum Slicer:
 FG-101-2005-5
 Post Pendulum Slicer:
 FG-101-2005-1
 Ham Cutting Conveyor: D1008262
 "72" Slicer Applicator: 1272
 Paper Feed Machine: D1007130-A
 Slicer Applicator: 636
 Cheese Barrel Cuber: 600-2139
 Slitting Machine: 5000-3
 Slicer/Applicator: 1204
 Sauce Applicator: SA-..
 Topping Applicator: AP-..
 Flat Belt Conveyor: FB-....
 Alignment Conveyor: AC-....
 Round Segment Conveyor: RB-....
 Sauce Applicator: SA-..
 Topping Applicator: AP-..
 Flat Belt Conveyor: FB-....
 Alignment Conveyor: AC-....
 Round Segment Conveyor: RB-....
 Conveyor: LC-....
 Slicer Applicator: SA-3517-2
 Conveyor: CC-....
 Pendulum Slicer: FG-101-2005-2
 Slicer (Single Head): S/A-...
 Slicer (Multi Head): S/A-....
 Slicer (Single Head, Split):
 S/A-....
 Slicer (Multi Head, Split):
 S/A-....
 Paper Feed Conveyor: PFC-..
 Slitting Machine: SL-....-C

GROVE DALE CORPORATION

SAN JOSE, CALIFORNIA
 Flite Feeder: FF5-1.2
 Reversible Conveyor: 6000

GSE SCALE SYSTEMS

FARMINGTON HILLS, MICHIGAN
 Platform Scale (w/Suitable stand):
 or floor mounted): 4430.....,

4440...., 4450....
Platform Scale: 454.-S, 457.-S,
458.-S, 620, 622 RI, 625 RI, 4501,
4515, 4525, 4530

B. F. GUMP

BUFFALO, NEW YORK

Bar-Nun Incline Pressure Sifter:
CP-43

- H -

H & H EQUIPMENT

ATHENS, GEORGIA

Low Friction Accumulator Conveyor:
1000

H & H MAINTENANCE

LAUREL, DELAWARE

Gizzard Rework Station: GPR-4000

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE

Neck Breaker: I, II

H & R FIBERGLASS, INC.

SOUTH CHICAGO HEIGHTS, ILLINOIS

Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.

CHAMBLEE, GEORGIA

Belts (Food Contact) (Smooth side
for product contact): (PV-20,
PG-20, FAB-5E, FAB-8E, FAB-12E,
FNB-5E, FNB-8E, PUG-8NF-VAR-2,
FNB-3P, FNB-2E, FAB-2E

Belts (Packaged Product Only):
FNI-2E, FNI-5ER, FNI-12E, PF-10
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)

Belts (Food Contact): FAW-5E,
FAF-12E

Belts (direct food contact):
FNB-5EQ, HNB-5E, HNB-8E, HNB-12E,
HNB-2E, XVT-952, FAB-5ER

HACKMAN-MKT, INC.

NORCROSS, GEORGIA

Koltek Valve

HALL EQUIPMENT COMPANY

ALTO, GEORGIA

Conveyors: FBA..., FBB...,
FBVA..., FBVB..., HFBA...,
HFBB..., HFBVA..., HFBVB...

HAMILTON KETTLES

CINCINNATI, OHIO

Kettle w/Agitator: A
Open Top Kettle (No Agitator) CW,
A, B, C, SA, SB
S/S Perforated Basket: BA
Agitator Single Motion: SM-1, SM-2,
SM-3
Heat Exchanger: SC
Plug Valve: 3, 4
Double Motion Agitator: DM-US
Triple Motion Agitator w/Welded
Paddles: TA-1, 2, 3, 4
Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS

BROOKLYN, NEW YORK

S/S Roasting Machine 707

HAMJERN A/S

N 2301 HAMAR, NORWAY

Cattle Hide Puller: 35

Stripping Knife w/Sterilizer:

"Hamjern" 10-4

Lifting Support Boom: "Hamjern"
10-.

Shank Lifter: "Hamjern" 10-1

Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.

HOPKINS, MINNESOTA

Meat Cutting Table: HF-122

Conveyorized Boning Table: MLH-503

Conveyor: MLH-502-A, 502-A

HANTOVER, INC.

KANSAS CITY, MISSOURI

Tag Taster: Tag Fast II

Tag Fastener Gun: Tag Fast III

Offal Chill Basket: 17521

S/S Curing Soaking Vat: 17551

Round Nose Truck: 16951

Galvanized Truck: 16976

General Purpose Truck: 17002

Utility Truck: 17251

S/S Heavy Duty Meat Truck

Galvanized Heavy Duty Meat Truck

S/S Meat Truck: Cat. #16605

Cattle Paunch Truck: 16902

Rohwer Meat Filler: 21820

Bottom Dump Bucket: 1340-X

Screw Conveyor: 66

Conveyor: 65

Mold Truck: 226

Batching Conveyor: 64

Tables: 2000, 3200, 4400

Sausage Cage: 1860

Lazy Susan Tables: 5100

Trucks: 17021, 16921, 16926,

16932, 16938

Offal Pan Truck: 17501

Head Flush Cabinet: 19250

Pan Truck: 7304

Smokehouse Tray: 15537

Smokehouse Trays (Nylon Coated):

15600, 15603

Smokehouse Truck: 15536

Smokehouse Cage: 15535

Perforated Cook Basket: 23431

Cook Tank, Open Top: 23430

Tripe Umbrella: 3636

Wire Basket: 15513, 15515

Wire Basket, Nylon Coated: 15514,
15516

Tripe Scalders: 36...

Revolving Tripe Inspection Stand:
19346

Revolving Head Flushing Stand:
4868, 4868-S

Collapsible Sausage Cage: 15765,
15765-S

Special Smokehouse Tree: 15717,
15717-S

Ham and Bacon Tree: 15713,
15713-S, 15703, 15703-S

Head Inspection Rack: 19230

Stationary Viscera Inspection
Table: 19201

Hog Viscera Inspection Table:

19265, 66-VP (Sanitized with 180
F. water.)

Revolving Head Flush Cabinet: 4868

Ham and Bacon Truck: 17132

Cook Truck: 11619

Liver Truck: 17110

Dump Bucket: 22050

Shelf Trucks: 7281, 17360, 17361,

17362, 17363, 17364, 17365,

17366, 17367, 17368, 17380, 17385

Loaf Chill Truck: 17536

Head Work-up Table: 19220

Pluck Table: 19215, 19213

Cattle Paunch Table: 19278

Loin Rack: 15720

Plastic Offal Tray: 17224

S/S Boning Conveyor: 65-SSB

S/S Molds: 30000 thru 30053

S/S Loaf Pans: 30000-93

Hog Scalding Tub: 50137

Boning Tables: 2400, 3000

Sausage Stuffing Table: 2500

Sausage Hanging Truck: 15641

Cattle Head Inspection Trucks:

17040, 17401

Gambreling Table: 19258

Table: 66-VP

S/S Slat Top Conveyor 66 SLT

Liver Truck w/Drip Pan: 17107

Tripe Washer & Cleaner: 57, 67, 67P

68, 88, 570P, 670P, 680P, 880P

Tripe Defatter & Refiner: 555R,

666R, 68R, 570RD, 670, 670RD,

680RD, 880RD

Washer Elevator: 475

Refiner Elevator: 375

Inspection Table: 1000

Stripping Knife/with Sterilizer:

"Hamjern" 10-4

Lifting Support Boom: "Hamjern"
10-.

Shank Lifter: "Hamjern" 10-1

Hide/Pelt Puller: "Hamjern" HJ10

Centrifugal Beef Foot Cleaner:

76P, 777P, 87P

Hoof Remover: "Deser"

Turbovac Vacuum Packaging Machine:

SB320, SB415, SB415H, SB500,

SB500-11", SB800, SB1000,

SB1000-11"

Vacuum Stuffer: "OMET" TCS-300-HF

Mini Smokehouses: "AFOS" 60 and 120

Tender-Vac Tumbler: VT-..., VT-....

Grease and Slime Removal Machine:

"La Parmentiere" 12C, 25C, 45C,

56C, 66C, 60C, 100C

Centrifugal Beef Foot Cleaner: 76

Hide Puller: "Hantover" 100

Pork Stomach & Chitterling Splitter:

"ARY" 30147

HAPMAN CONVEYOR COMPANY

KALAMAZOO, MICHIGAN

Conveyor: P-300

Helix Conveyor: 500

HARKNESS FOODS, INC.

RHODE ISLAND

"Steen" Poultry Skinning Machine

111

Poultry Skinning Machine Feeder:

11

Poultry Thigh-Drumstick Deboner:

147

WALTER HARNED COMPANY

WICHITA, KANSAS

S/S Pickle Pump (for manual pumping operations): SS133EC, SS233EC, SS133EG, SS233EG
Smokehouse: 300S, 400S
Low Voltage Electrical Stimulator: 48 VAC

HARRISON HOUSE

FT. WAYNE, INDIANA

Bagging & Pasta Table: 147
Bagging & Sorting Table: 75
Onion Bin: 91
Onion Cutter: 92
Poultry Bin: 38
Table: 66

RUSSELL HARRINGTON CUTLERY, INC.

SOUTHBIDGE, MASSACHUSETTS

Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING

INC., KNOXVILLE, TENNESSEE

Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY

PERKASIE, PENNSYLVANIA

Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY

OAKLAND, CALIFORNIA

Belt (Food Contact): (Food King)
58-NOS, (Food King) 78-NOS, (Food King) 98 NOS, Sno-Tex, Sno-Tex Junior
Belt (Fully Packaged Product): 3 ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED

SCARBOROUGH, ONTARIO, CANADA

Gravity Filler: T-85

HAYES MACHINE CO.

MARSHALL, MICHIGAN

Cartoning Machine: CM-100C-S,
515-B...-S, 519, "518, Series B"

HAYON MANUFACTURING AND ENGINEERING

CORP., FRAMINGHAM, MASSACHUSETTS

Pan Greaser: 6400, 6600, 6700

HAYSSON MFG. COMPANY

SHEBOYGAN, WISCONSIN

Packaging Machine: Econ-O-Line
Horizontal Form-Fill-Seal
Packaging Machine: RT-110,
RT-112, RT-113, RT-114, RT-118,
RT-413, RT-414

Vertical Form, Fill, & Seal
Packaging Machine: A, B, C, CM,
AP-16

Vertical Form, Fill, and Seal
Machine: 2&2, "Ultima" 7-...,
12-..., 14-..., 22-..., 95-..., S.F.
Wrapping Machine: 43-L

Flex-Vac Pouch Packaging Machine:
6-9-....

Flex-Vac-Rotary Pouch Packaging
Machine: 6-7-..., 6-10-....

Dataweigh Combination Weighing
Systems: ADW-...-RW1-...,
ADW-...-RW-....

HEAT & CONTROL, INC.

SO. SAN FRANCISCO, CALIFORNIA

Breaded Product Fryer: BPF-....-

Oil Heat Exchanger: HHX1A15

Motorized Catch Box: MCB, DPF

Electric Oven: 1R

Feed Conveyor: FC

Flour Applicator: BB-D

Wet Feeder: BB-WF

Batter Applicator: BB-B

Transfer Conveyor: BB-C

Heat Exchanger: HU, HAU

Multi-Purpose Oven: MPOB-....,

MPOC-...., MPO-D-....-2L

Multi-Purpose Ovens MPO-D-....,

MPO-D-....-E

Electric Multi-Purpose Oven:

MPOC....

Char-Broil Brander: CBBA-30

Continuous Oil Filter: CF-5112

Continuous Fryer: MPF-....

Two Zone Gas Fired Oven

MPO-d-....-2z

Computerized Weighing Scale:

CCW-...-RLC-WP-T,

CCW-...-RLC-WP-S

S/S Computerized Weighing Scale:

"ISHIDA" CCW-S-2-....

Rotary Brander: RB-....

Breeding Machine: NB-..

Batter Machine: NBA-..

Former: NF

Multi-Purpose Oven: MPO-E....

Ishida Computer Combination Weigher:

CCW-4-....-

Breeding Machine: BD-3..

Batter Applicator: BA-3..

Weigher: LCW-11-WP

Salt Dispenser: BTF-C....

Filter Machine: CBF.., CBF(...)

Oscillating Tunnel Filler: OF-...-H

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO

Wrapping Unit: 110

Wrapping Table w/Film Dispenser:

HTP-...

Vertical Primal Wrapper: VPW-50,

VPW-60

Primal Wrapper: PW-36, PW-42

Wrapping Machine: 1-... , 6-... ,

8-... , 9-... .

Belt Sealer: 555, 560

S/S Tables: KK-1S, KS-1S

Shrink Wrapping Units: HS115S,

HS1420S, HS1420DS, HS2024S,

HS2024DS (with or without

accessories kit)

L-Bar Sealer(with or without

accessories kit): HS1414S,

HS1414DS

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN

Liquid Smoke Spray Cabinet: 550

HEINEN FREEZING SYSTEM, INC.

WOODSTOCK, ILLINOIS

Spiral Freezer: "Helix" 85

(Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch.)

HEINRICH FREY MASCHINENBAU GMBH

HERBRECHTINGEN/BRENTZ, WEST GERMANY

Continuous Vacuum Stuffer: "Konti"

B. HELLER & COMPANY

CHICAGO, ILLINOIS

Pneumatic-Automatic Nozzle:

Charsol C-10

"Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE

Filling Machine: DM-500, DM-60-CB,
DM-120Filling Machine: MR-..., PMR-...,
EC-..., PMRD/75/42Automatic Hog Carcass Splitter:
60..

Vacuum Can Sealer: SHV-40A

HEMA U. S. A. INC.

SANDY, UTAH

Feed Conveyor: FC-....

Filling Machine: MPF-....,
DRS-....

Feeder Conveyor: FC-....

Filling System: MPFS-....

HENNY PENNY CORPORATION

EATON, OHIO

Deep Fat Fryer: 500 PHT, 600 PHT

Breeding Machine: BM-110

Smoker/Cooker: PS-145, PS-190

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE

Dumper: EZ-1006048

Column Dumper: SC-..... Hercules
IndustriesGEBRUDER HERLITZIUS GMBH CO. KG

SOEST WESTFALEN, WEST GERMANY

Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY

Belts (Food Contact) White:

67-4076, 4080, 7-4801, 7-4071,

7-4097, 22-3016, 22-3021, Tan:

67-4075, 4078

Belts (Packaged Product Only):
7-4076HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE

Plastic Storage Tank: ZPT80

Liquid Smoke Shower Cabinet:
TSC-....OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA

Leg Holding Machine with

Sterilizer: 333

HILL AND SON, INC

BALL GROUND, GEORGIA

Poultry Thigh Deboner: M-1200,
M-1200-AHINDS-BOCK CORP.

REDMOND, WASHINGTON

Conveyor: SC-....

Piston Filler: SP-64, SP-128,

2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02, .P-..., .P-...
"U" Shaped Hopper with Agitator:
UHA-..
Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.
ITHACA, NEW YORK

Poultry Sizer: SS-70, SS-70-..
Product Flow Diverter: MFDA..
Checkweigher AA-78, AA78-...,
AA78-PWP
Scale: HEC-85, PWP Product Flow
Diverter: MFDA2
Metal Detector (without conveyor):
MD
Metal Detector Search Head (for
packaged product only): MD-2
Netweigher/Checkweigher: HSNA-86

HOBART CORPORATION/PMI FOOD EQUIPMENT
GROUP

TROY, OHIO

Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU-HS, 5216-D,
5614TNU, 5614TNU-HS
Meat Saw: 5614 w S/S base
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732,
4812, 4822, 4632A, 4732A
Mixer: A-200-D, D-300-D, H-600-D,
L-800-D, M-802-U, M-802-UG,
V-1401-U, V-1401-UG, H-600-DT,
D-300-DT, A-200-DT, AS-200-D,
AS-200-DT, A-200-FD,
A-200-FDT, AS-200-FD, AS-200-FDT
Mixer/Grinder: 4266, 4346, 4352,
4246, 4356A, 4356J, 4246-S,
4246-HD
Mixer/Grinder/Chiller: 4356C
Vertical Cutter/Mixer: VCM-25, US,
VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712, 1612E, 1712E,
1712RE, 512, 512TMS
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000 Series
Scales: 402, 1733-P, 1733-SS, 3000,
7000, 1500 U, 1500 VU.
Scales (with Separate Table or
Stand): 1000, 1000S, 2000S,
1510U, 1510-2U, 1540U, 1520,
1541, 1800, 1840, 1850, 1860,
1841, 1870
Counter Beam Scale: 41-1000SP,
41-1050SP
Spring Dial Scale: 45-1000SP,
45-1050SP
Single Beam Scale: 45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-HO3-SP

Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial: HOB-15
Saws-Slant: 5700D
Saws-Vertical: 5701D, 5801
Scale & Packaging System: 5000,
1865
Receiving Scale: 7900-..
Scale: 1871
Molder: 80A, 80
Refrigerator, Model Q.. S/S
Freezer, Model QF..S/S
Food Cutter: 8186-U, 84186-U
Scale/Printer: SP-80, SP-1500
Fryer: GF.65
Scale Printer:
Display/Keyboard/Printer,
SP-1500P; S/S Weighing Elements,
SP-1500S & CSWS
Compact Stretch Wrapper: NSW
Conveyor: BC1813C

WILLIAM HODGES & CO. / DIV. OF FALCON
PRODUCTS, INC. ST. LOUIS MISSOURI

Modular Shelving Systems: "Post
Master Plus" and "Stackmaster"
(For packaged product only.)

HOEGGER ALPINA A.G.

GOSSAU, SWITZERLAND

Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500
Alpine Clipping Machine: DK-1060
Automatic Vacuum Filler and
Stuffer: KF-1100, KF-1070,
KF-1140
Alpina Vacuum Cutter: PBV-200-1110,
PBV-330-1110, PBV-540-1110
Piston Stuffer: "Alpina"
EWF30-1150
Continuous Vacuum Stuffer: KF 1071
Vacuum Cutter Mixers: "Alpina" PBV
200-1110, PBV 330-1110, PBV
540-1110
Cutter Mixers: "Alpina" PB 200-1150,
PB 330-1150, PB 540-1150
Double Clippers: DK-1061, DKF-15,
DKF-18
Vacuum Filler: "Alpina" KF-450

HOLLEY EQUIPMENT COMPANY

GAINESVILLE, GEORGIA

S/S Chill Tank: TD-84
Cooked Poultry Parts Deboner:
CWM-84
Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA

Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORPORATION

COUNTRYSIDE, ILLINOIS

Patty Machine: 745, 745S
Vacuum Machine: CV-3H-S, CV-4B-S,
CV-5-S, CV-4S-J, LVI, LVII Super,
Minivacs, Minivac Tandem
Conveyor: 611
Grinder-Mixer: GMG, GMG-150,
GMG-180, GMG-180A, GMG-175
Patty Machines: Super 54, 400,
500, 500A, 580, Powerform 800,
Powerform 840, 840-A, 200-U,

HG-850, 2077
Conveyor: 612
Tenderizer: AMT-650, AMT-625,
625-A, 625-B, 675
Meat Log Cutter: 369
Speed Steak Machine: BA
Power Core Conveyor: 845, 805
Seasoning Injector: 660
Hydraform: 670, 670-A
"Cow Puncher" Scoring Conveyor:
837, 814, 535
Cheese Spreader: CS-..
Patty Machine: 879, 880
Loading Conveyor: 818
Precision Bulker: 120
Automatic Feed Grinder: 190
Patty Machine: 8/65, 8/65R
Pisten Stuffer: 25S, 55S
Vacuum Packaging Machine: CV-3C-S,
CV-8CS, LV10

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA

Tote Boxes: Types 1, 2, 3, 4, 5, 7

THE HOLMAN GROUP, INC.

SACO, MAINE

Fully Conveyorized Baker: 418HX

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA

Filling Machine w/o Agitator:
DF-10, DF-20
Agitator for Filler: DF-10,
AD7-10/20
Packaging Machine: CM-13
Tray Sealing System: TR-2S

HOLTGREVEN SCALE & ELECTRONICS CORP.

FINDLAY, OHIO

S/S Low Profile Scale: 10,000#X1#LP

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA

S/S Dial Scales w/Dashpots
(Platform with welded studs &
wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA, 10DS,
20DS
Dial Scales w/Dashpots: 5DC, 10DC,
20DC, 24DC, 28DC, 2000DC

HONSA ERGONOMIC TECHNOLOGIES, INC.

ROCK ISLAND, ILLINOIS

Ergonomic Rotary Knife Handle
Attachment: HT0001 & 1A; HT0002,
HT0002A, HT5...

HOOVER ENGINEERING COMPANY

ELMHURST, ILLINOIS

VAC Packaging Machine: 503, 504,
1000, 505, 1500, 1501, 1600,
1000-B, 2500, 1000C, 1000D
Vacuum Packaging Machine: 2600,
4000

HOOVER, INC.

ITASCA, ILLINOIS

Vacuum Packaging Machine: N-2500

HOOVER GROUP, INC.

BEATRICE, NEBRASKA

Tote Bulk Handling System: 260

HORIX MFG. COMPANY
PITTSBURGH, PENNSYLVANIA
Flo Fill Filler: HB-....-DA,
HF-....-DA, HA-....-DA,
HB-....-DA-A, HA-....-DA-A,
HF-....-DA-A

HORIZON ENGINEERING CO.
SPOKANE, WASHINGTON
Cortoner: FG-114

HOSHIZAKI AMERICA, INCL
PEACHTREE CITY, GA
Ice Machine: F-1101AU, F-1101AWU,
F-1101ASU, F-441U

HOWE CORPORATION
CHICAGO, ILLINOIS
Ice Flaker (w/Storage Bin): 20-E
Ice Flaker (Hanging): 30-EE
Ice Makers: 10-E, 15-E
Ice Flakers: ..E, ...E
Ice Flaker (Hanging): 30EA

S. HOWES COMPANY
SILVER CREEK, NEW YORK
Incline Screw Conveyor
Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY
CLIFTON, NEW JERSEY
XL Beam Scale (w/S/S Platform & a
Stand): 5400-S, 5401-S, 5402-S
Magna-Weight Bench Scale (w/S/S
Platform & a Stand): 5600-1-S,
5700-1-S, 5800-1-S
XL Dial Scale (w/S/S Platform &
a Stand): 6400-S, 6401-S, 6402-S
XL Weight-O-Graph Scale (w/S/S
Platform & a Stand): 7401-S,
7402-S
Magna-View, DPMV, Scale (w/S/S
Platform & a Stand): 9300-1-S,
9400-1-S, 9500-1-S
Magna-View, SPMV, Scale: 9600-1-S,
9700-1-S, 9800-1-S
Mechano-Weight Scale (w/S/S
Platform & a Stand): 5700-3-S,
5800-3-S

O. G. HOYER, INCORPORATED
ALBION, MICHIGAN
Cartoning Machine: Hoypack-100

A. W. HUGHES COMPANY
BENSENVILLE, ILLINOIS
Aer-Vac Unit
Comvac Unit
Rotoclaw: Mark II
Rotocleaver: Mark III
Rotoclaw Junior

HUGHES CO., INC.
COLUMBUS, WISCONSIN
Rotary Drum Blancher: 02585, 02586,
02587, 02867
Auger Blancher: 80, 120, 160
Oscillating Conveyor: 100
Insulated Rotary Drum Blancher:
06104, 06109, 06114, 06179
Insulated Rotary Blancher: 06-250
Belt Cooler: 12-636
Dewatering Shaker: 22
Cooling Rinse Reel: 03-300, 03-200

Rotary Drum Blancher: 041008,
0410012, 041016, 041020
Insulated Rotary Blancher: 042008,
042012, 042020, 042016

HUNTINGTON INDUSTRIES
BETHRAYA, PENNSYLVANIA
Tray Maker Machine

HUSSMAN FOOD SERVICE
DES PERES, MISSOURI
Char Broiler: 800

HUSSMANN FOOD SERVICE COMPANY
ST. LOUIS, MISSOURI
Continuous Oven: CTX-Gemini

H-WORTH, INC.
SHEBOYGAN FALLS, WISCONSIN
Sausage Machine: 100

HYCOR CORPORATION
LAKE BLUFF, ILLINOIS
S/S Rotary Strainer: RSM....

HYDRO-THERMAL CORP.
MILWAUKEE, WISCONSIN
Wizzard Drum Opener: F (Cut Outside
the Chime)

HYTROL CONVEYOR COMPANY INC.
JONESBORO, ARKANSAS
Poultry Parts Conveyor: TR-78
Conveyor TA-79-G

- I -

ICORE DIV./ACUREX CORP.
MOUNTAIN VIEW, CALIFORNIA
Checkweigher-Classifer: 400
Series, 500 Series, 1200 Series,
1700W, 1700S/S, 2000W, 2000S/S
Series
Sorting Conveyor, Channelizer: CH
Metal Detector (For Unpackaged
Product): 60 Series, 70 Series,
80 Series
Checkweigher: Mark II, Mark IIA,
Mark III
Weightable/Conveyors: Frame 22,
Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.
MONTREAL, QUEBEC, CANADA
Packaging Machine: SL...

ILAPAK, INC.
PENNDDEL, PENNSYLVANIA
Wrapping Machines: JAGUAR,
TARGA-40A, TARGA-50A, TARGA-60A,
"PANDA", "LYNX", "DELTA"
Vertical Form, Fill, and Seal
Machines: "Vega" P, S, SP, HS
Vertical Form, Fill, and Seal
Machine: "Vegatronic" 300, 400, S,
P, SP

ILLINOIS CUSTOM EQUIPMENT CO.
CHICAGO, ILLINOIS
Cap and Clip Cutter: 350-1, 350-2
Chub Cutter: CC-1, 11
Automatic Stockinette Loader: SL-II

IMA INDUSTRIA MACCHINE
ITALY
Tortellini Machine: MGT 250,
MGT..PL..., AA...
Ravioli/Tortellini Machine:
MGC..P/..., R/N....
Sheeter/Kneader: SA..., CA...

I. M. S.
PLAINVIEW, TEXAS
Down Hide Puller: 1125
Head Hold Down: 1126
Intestine Trimming & Splitting
Machine: 1129
Core Sampling Machine: 1131
Knuckle Puller: K6D-A
Carcass Splitting Platform: 1134
Hock Cutter Automation Bracket: 1136

INAUEN MASHINEN A.G.
HERISAU, SWITZERLAND
Vacuum Packaging Machines, Series
VC999: 01DK/01DKN, 03DK/03DKN,
04DK/04DKN, 07DK, 07DKB,
07DK/DKN, 06E
Hot Water Shrink Tanks: 25.48E,
25.48D, 62.41, 85.47E, 85.47D
Bag Loading System: VC 999
Bag Dispenser: Series VC-999
Vacuum Packaging Machine: 09

INDEPENDENT PRODUCTS CO., INC.
MONTREAL, QUEBEC, CANADA
Natural Casing Brake: 1BL
I.P.I Water Horn

INDUSTRIAL COMBUSTION SERVICES, INC.
PEACHTREE CITY, GEORGIA
Incline Conveyor: I.C.

INDUSTRIAL DESIGN & MACHINE CO.
NORFOLK, VIRGINIA
Fat Measuring Tool: H-2622-R1
Ham Circumference & Carcass Length
Measuring Tool: H-2622-R2
Ham Gauge Tool: G-2789-1

INDUSTRIAL GAS DIVISION
AIR PRODUCTS AND CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA
Freezer: "Cryo-Quick" GR-.....PO

INDUSTRIAL HARDFACING, INC.
LAMONI, IOWA
S/S Prebreaker: IHIPBR-24SSE

INDUSTRIAL INNOVATIONS, INC.
RENFREW, PENNSYLVANIA
Liver Dewatering System (Incline
Conveyor, Dewatering Shaker, and
Lazy Susan): APS-3

INDUSTRIAL KNITTING INC.
MONTREAL, QUEBEC, CANADA
Fully Automatic Netting Machine: 44
Air Operated Meat Stuffing Machine:
1616

INDUSTRIAL MACHINE SERVICES
PLAINVIEW, TX
Down Hide Puller: 1125
Head Hold Down: 1126
Intestine Trimming & Splitting

Machine: 1129
Core Sampling Machine: 1131
Knuckle Puller: K6D-A
Carcass Splitting Platform: 1134
Hock Cutter Automation Bracket: 1136

INDUSTRIAL MARKETING INTERNATIONAL
SOUTH ORANGE, NEW JERSEY
Closing Machine: YR:SV

INDUSTRIAL METAL PRODUCTS CO. INC.
SAN BRUNO, CALIFORNIA
Vibrating Conveyor: 711

INDUSTRIAL PARK MACHINE & TOOL CO., INC., SOUTH CHICAGO, ILLINOIS
Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.
NIXA, MISSOURI
Automatic Turkey Basting Unit: 5T

INDU-TRONICS
GAINESVILLE, GEORGIA
Automatic Poultry Sizing Scale:
SMS-SSL836, 200BB "Silverline",
Silverline System "XL", XL-6R

IN-LINE PACKAGING, INC.
FORT MYERS, FLORIDA
Preformed Tray Vacuum Packaging
Machine: Gorvac... (Series 10,
20, 40, 60, 80, 120, & 160)

INTEDGE INDUSTRIES, INC.
ROSELAND, NEW JERSEY
Food Processor: FM...T, CM...T

INTEGRAL PROCESS SYSTEMS, INC.
PARK FOREST, ILLINOIS
Cryotransfer Freezer: 18-11, 24-11,
36-11, C....
Nitrogen Freezer: ..2, ..3, ..4
Cheese Applicator: C-24, C-36
Sauce Applicator: S-24, S-38
Shuttle Conveyor: 618, 624, 836,
848, SC..., SC..., SC....S
Cryotransfer Freezer Tunnel:
XB..., C (Carbon Dioxide), CK
(Liquid Nitrogen)
Automatic Patty Collator-Shingler:
IPS-SG02
Conveyor: 2-30, C.T.
CO2 Freezer: C-.....-1

INTERLAKE PACKAGING CORPORATION
RACINE, WISCONSIN
Clipper Machine: R73K4

INTERMETRO INDUSTRIES CORPORATION
WILKES-BARRE, PENNSYLVANIA
Shelving (to be used only for
packaged product): "Super Erecta"
Metro Seal, "Metro Max Open Grid"

INTERNATIONAL MARKETING
LINCOLN, NEBRASKA
"Dura Life" Plastic Drums: Sealable
Plastic Head and Slipon Lid

INTERNATIONAL OFFICE APPLIANCES
NEW YORK, NEW YORK
Cyclone Meat Roll Tying Machine:
TS25

"Dove" Meat Roll Tying Machine: DT1

INTERNATIONAL SALT COMPANY
CLARKS SUMMIT, PENNSYLVANIA
Brine Tank: Wood
Lixator: Sterling
Brinemaker "Sterling Brinopak":
IS-....
Pur-O-Pak Brine Purification
System: PP3000, PP6000, PP12,000
Fiberglass Polyester Brine Tank:
81-060

INTRALOX, INC.
NEW ORLEANS, LOUISIANA
Belt (Food Contact) Plastic Open
Hinge: KDL0900
Belting (Food Contact): Flat Top
Intralox CD-1
Belt (Food Contact) 1" Pitch Flush
Grid: 10800, 10800 FLT
Belt Open Area: 30000
Plastic Belts (Food Contact):
Plastic Open Hinge w/Side
Guards: 10900SG
Plastic Open Hinge w/Streamlined
Flights: 10900 FLT
Plastic Open Hinge w/Streamlined
Flights and Side Guards: 10900
FLT/SG
Flat Top Belt: CD-1-HD
Belt (Food Contact) 1" Pitch Raised
Rib: 10880
Flat Top Belt (Food Contact): 800-FT
Flighted Series: 800-FT/FLT
Plastic Belt (Food Contact) -
Open Hinge: 200-OH
Flat Top: 300-FT
1" Pitch Flush Grid: 100-FG
1" Pitch Flush Grid w/Flights:
100-FG/FLT
1" Pitch Flush Grid w/Sideguards:
100-FG/SG
1" Pitch Flush Grid w/Flights and
Sideguards: 100-FG/FLT/SG
w/Raised Rib: 900-RR
w/Flush Grid: 900-FG
Flighted Modules: 900-FG/FLT,
900-FG/WF
Open Area: 500-OA
1" Pitch Raised Rib: 100-RR
Heavy Duty Open Hinge: 400-OH
Heavy Duty Open Hinge w/Flights:
400-OH/FLT
Heavy Duty Open Hinge
w/Sideguards: 400-OH/SG
Heavy Duty Open Hinge w/Flights
and Sideguards: 400-OH/FLT/SG
Belt (Food Contact): 2000

IOWA BEEF PROCESSORS, INC.
DAKOTA CITY, NEBRASKA
Hide Stripper: D
Edible Fat and Bone Cyclone: FBC-1

IRC CORPORATION
WICKLIFFE, OHIO
Pump: 953028

IRVINE COAST ROYALTIES, INC.
NORTH HOLLYWOOD, CALIFORNIA
Spiral Slicing Machine: 1025-

ISHIDA SCALE MANUFACTURING CO.

SAKYO-KU, KYOTO, JAPAN
Digital Platform Scales: MT...W,
MT...W, MT...SW
Digital Checkweighing Scale: MG-2500
S/S Platform Scale: 7120, 7060

ISLAND EQUIPMENT COMPANY
HIALEAH, FLORIDA
Bone Conveyor

ITC BREDDO DIVISION
KANSAS CITY, KANSAS
"Likwifier" Mixer. LOR...,
LOR..., LOR..., LOS...,
LOS..., LOS..., LORW...,
LORW..., LORW..., LOSW...,
LOSW..., LOSW....

ITT ENGINEERED VALVES
LANCASTER, PENNSYLVANIA
Diaphragm Valve: Series 4940-802-R2
Sanitary Type Diaphragm Valve:
...-4920-..., ...-4120-...,
...-4930-..., ...-4130-...,
...-4940-..., ...-4140-...,
...-4770-..., ...-4170-...,
...-4790-..., ...-4190-....

ITT JABSCO
HERTFORDSHIRE, ENGLAND
Sanitary Positive Displacement Pump:
25000, 25050, 25100, 25150, 25200,
25250, 25300, 25350

LEN E. IVARSON INC.
MILWAUKEE, WISCONSIN
"Schroder" Kombinator MKB
04/1781400 w/pump KL05, UKB
04/1781400 w/pump KL05
Margarine Packaging Machine "Bock"
FOB....
"Benhil" Margarine Filling &
Packaging Machine: 8345

- J -

J & B SAUSAGE COMPANY, INC.
WAELDER, TEXAS
S/S Meat Tumbler: VT-1000

J AND R MANUFACTURING
MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

JABSCO PRODUCTS A UNIT OF ITT CORP.
COSTA MESA, CALIFORNIA
Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170
Sanitary Positive Displacement
Pumps: 25500, 25550, 25600,
25650, 25750, 25800, 25850
Sanitary Centrifugal Pumps: 701,
702, 703

JACCARD CORPORATION
ORCHARD PARK, NEW YORK
Steak Cutter (Portion-Matic): 1070,
1070-A
Slider (Instant-Matic): CKS
Tenderizer (Tender-Matic): CA-100,
E-80, E-90, CA-101, CA-102, H, J,
E-93

Skinning Machines: GG-35G, GG-50G, GG-45
 Vacuum Packaging Machine: VC999...
 "Super Jumbo"
 Dicers: TA-84, TA-84S, TA-108S, Treif Junior
 Dicers: TA-108/3 and TA-108/4
 Dicer/Slicers: Piccolo II, Derby, Sprint, Unimat 108, Unimat 108/2, CuBemat 120, CuBemat 144
 Injector Pokomat: P30/450, P8/270, P20/310, P10/300, P14/300
 Skinning Machines: GG-35P, GG-35PB, GG-50A
 Meat Slicer: TK-640, TK-920, TG-180, TG220
 Automatic Pickle Injector: PI-..., PI-7, PI-9, PI-13, PI-16, PI-25, PI-40, PI-80
 De-Rinding Machine: N-520
 Pork Chop Cutter: "Candia"
 Skinning Machine: EX45CP EX35CP, 45PS
 Slicing Machine: TG-200, FG-250, TAF-400, AUT, TAU FT-250 w/conveyor
 Vacu-Matic Machine (Komet):
 Vacu-Boy-Fix, Vacu-Boy-K2, S-150, S-200, S-250, SD-220, SD-250, S-5000, S-..., SD-...

JACOBSON MACHINE WORKS, INC.

MINNEAPOLIS, MINNESOTA

Meat Crusher "Full Nelson"
 1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGER, INC.

TAMPA, FLORIDA

Vacuum Tumbler: 4
 S/S Vacuum Tumbler: 3
 S/S Vacuum Tumbler: 5, 6
 S/S Meat Loader: 2
 Injector Tenderizer: 3
 Tenderizer: 2T

JAMAR CORPORATION

ELMHURST, ILLINOIS

S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES

CHICAGO, ILLINOIS

S/S Wire Belt Conveyor: J-100,
 JD-200, JD-300, JT-400

JAMES RIVER CORP.

KALAMAZOO, MICHIGAN

Packaging Machine: "Minnie-Mite" IPC
 Bacon Cartoner: TUK-MK-2

HARRY P. JANES

STOCKTON, CALIFORNIA

Sanitary Type Valve: 32, 23

JARVIS PRODUCTS CORPORATION

MIDDLETOWN, CONNECTICUT

Vent Cutter: VC **All Species**
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
 Dehider w/Rear End Exhaust: JC-1
 Hydraulic Hock Cutter & Dehorner:

25C, 26K
 Hydraulic Dehorner: 50-D
 Hydraulic Cutter;
 Hock/Dehorner/Loin Dropper: 30CL
 Hydraulic Beef and Hog Head Dropper: 3HD
 Dehider: Starcraft
 Air Scribe Saw: 600F, 600G
 Air MultiPurpose Saw: 700F, 700G
 Air Scribe & Loin Saw: 800F, 800G
 Air Saw: 900F, 1000F
 Hog Neck Breaker: 3300 HNB
 Pneumatic Hock Cutter: 400 HC
 Hock Cutter: HC-400, HC-500
 Electric Bone Saw: 4001, 4002
 Brisket Saw: 5 DM, MG-1
 Electric Dehider: DH-1, DH-2, DH-3, DH-4
 Hydraulic Carcass Splitting Saw: "Hydra-Splitter", OTT.
 Loin Dropper: 25CL
 Lung and Kidney Remover: LKE-1
 Jarvis "Buster" Band Saws:
 (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180 F. water.): H080, S760
 Sig Flaying Knife (Not acceptable for trimming grubs)
 Electric Reciprocating Saw: 45E
 Carcass Splitting Saw: 44
 Air Reciprocating Saw: 45E
 Individual Off-line High Pressure Bird Washer with Chlorinator: TC-100, C-100
 Carcass Band Saw w/Water Flush and Anti Drip Device: "Buster" III, IV, V (The water flush device does not preclude a suitable sterilizing system.)
 Dehider: Starcraft II
 Sheep Dehorner: 425-8
 Hydraulic Saw: 700F, 1000F
 Oil Gland Cutter: OGC-1
 Neck Breaker: DNB-1
 Low Voltage Electrical Carcass Stimulator: BV-80
 Saw (one-piece blade): Wellsaw 404, 424, 444, 464
 Saw: Wellsaw 504
 Hydraulic Dehorner: 50G
 Hydraulic Scribe Saw: 600 FS
 Hydraulic Multi-Purpose Saw: 700 FS
 Hydraulic Scribe & Loin Saw: 800 FS
 Hydraulic-Hog Brisket Saw: HBS-2, HBS-3
 Pneumatic Poultry Neck or Leg Cutter: CPE
 Pneumatic Turkey Neck or Leg Cutter: CPP
 Tongue Bone Cutter: TBC
 Dehider: Starcraft III, JC-2
 Hock Cutter: 500HC
 Hog Brisket Saw: HBS-3
 Sheep Brisket Shear: 423-3
 Hog Splittin Saw (w/water flush and anti-drip device. This water flush does not preclude a suitable sterilizing system.): SK-1
 Hydraulic Dehorner: 80G
 Saw Sterilizing Box: ST-1
 (Operation, cleaning, sanitation, and maintenance schedule will be

furnished with each saw.)
 Beef Carcass Splitting Saw: M-59
 Beef Hock Restrainer: BHR-1
 Hydraulically Operated Hock Cutter: 423-2

DONALD S. JARVIS, INC.

EDGEMONT, PENNSYLVANIA

Scalders: H71-375
 "HollyReynolds" Chill Vat: 160

JASEC, INC.

ATTICA, INDIANA

Electric Carcass Stimulator: ..AC,
 ...AC, ..DC

JAYSON DESIGNS, U.S.A.

ANAHEIM, CALIFORNIA

Jayson Pie Machine: M/C Slimline

J. D. EQUIPMENT COMPANY

DALLAS, TEXAS

Cooker: CD-1, CD-2
 Dip Tank: BT-1

JENSEN ASSOCIATES INC.

RIVER VALE, NEW JERSEY

Chicken Dolly
 Cutting Board: Thermo-Plastic

JESCORP

BARRINGTON, ILLINOIS

Belt Vac Jar Closer: 2014-4

JET SPRAY

WALTHAM, MASSACHUSETTS

Refrigerated Dispenser: TJ3

JETNET CORPORATION

CARNEGIE, PENNSYLVANIA

Applicator (Jettyer Netting):
 Hand CHL, Hand CHM, Hand CXHL,
 Pneumatic FF-1001-Type-CAL,
 Pneumatic FF-1001-Type-CXAL
 Net Loading Cartridge: S/S
 "NetMatic" Net Loader: F-4000

J-HAWK PLASTICS

LEAWOOD, KANSAS

Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD.

WINNIPEG, MANITOBA, CANADA

Cattle Head Skinning Stanchion:
 JPH-2
 Hide Puller: JP2-C

C. JOHNSON CHEESE EQUIPMENT, INC.

PLAINFIELD, WISCONSIN

Horizontal Cheese Block Cutter:
 CJ-....

JOHNSON FOOD EQUIPMENT, INC. (FORMERLY SIMON-JOHNSON, INC.)

KANSAS CITY, KANSAS

Poultry Killer: (Kil-Kleen) 60-AK
 Packing Machine (J-Pack): JPL
 Packaging Machine "Packette 20":
 AS-...
 Giblet Pack Machine: J-100 AFP
 Giblet Pumping System: Chicken GPS
 Deboning Turkey Shackle: TDS
 Shackle Release: AKO-B
 Bird Selector (Electronic): SS

Turk-E-Tie Unit: TT

Giblet Chiller (Modular): PGCR
 "YANAGIYA" Deboner: Y-300
 "YANAGIYA" Strainer: Y-1000
 Chicken Scalding (2-Pass): CDFPF
 Chicken Scalding (3-Pass): PFCS-3
 Chicken Scalding (4-Pass): PFCS
 Turkey Scalding (2-Pass): TDFPF
 Turkey Scalding (3-Pass): TDCS-3
 Turkey Scalding (4-Pass): TDCS
 Turkey Giblet System: TGP-Modified
 Cut-Up Bin: DBC-A
 Poultry Chiller: PC-48, PC-60
 Poultry Chiller Rotary Discharge Elevator: RDE
 Conveyor Belt Splice: BC
 Scrubber Type Picker: PS
 Cut-Up Shackle: 11-CUSS
 Turkey Evisc. Shackle: CT-ESS, TESS
 Evisc. Shackle (Straight Shank): 2 EV-SS
 Rigid Eviscerating Shackle: REV
 Turkey Dressing Shackle: TD-SS
 Shackle: BDNR-312-SS, CDNR-312-SS
 Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8
 Preflight Picker: PNP-CI, PNP-TI
 Hooley Giblet Wrapper: JHGW
 Lung Extractor: ALEP
 Head Cutter (Single & Double): AHC
 Automatic Head Cutter: AHC II...
 Packaged Giblet Elevator: GE
 Automatic Eviscerator (Manual positioning of viscera necessary for inspection. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AE, AE-II, AE-III
 In-Line Giblet Chilling System: ILGPS
 Piston Giblet Pump: CPGP
 Hydro Spray Scalding: HSS
 Automatic On Line Stunner: AOLS
 Negative Air Offal System: NAOS
 Combination Giblet Chiller: PNC-...., PNCR-....
 Giblet Water Separator: GWS
 Product Conveyors: SBC
 Straddle and Wing Picker: CP
 Automatic Venting Machine: (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..
 Demand Hand Wash Valve (Hand Activated): GJHW
 Open Hand Wash Valve: GJOH
 Water Rail Installation: WRI
 Water Drain Hopper Assembly: WDH
 Pickup Funnel: PF
 Slide Valve Assembly: SV
 Hydra Sieve Assembly: HS
 Giblet Water Separator: SGWS
 Automatic Bird Unloader: RAKO
 Automatic Poultry Sizing System: "Chickway" CESS
 Outside Bird Washer: OBWD
 Combination Bird Washer: CAWD
 "Low Vac" Cavity Vacuum Unit: VCU
 Inside/Outside Final Bird Washer:

IOBW

Belt Picker: BF-...
 Automatic Opening Cut Machine: OC (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
 Poultry Scalding (Low Profile) LPS...
 Bird Unloader: 90 AKO
 Positive Control Poultry Chiller PCC
 Giblet Wrapping Machine: HSGW
 Parts Sizing Shackle: PSS
 Poultry Picker: D.D.P.
 Thigh and Drum Deboner: D&H CD...
 Poultry Sizing System: SJSS Consisting of: Sizing Scale: 5, Shackle: S S, Drop Station: SHDS
 Automatic Venting Machine: AVU-..
 Breast Splitter: LSBS 52-II
 Automatic Killing Machine (Poultry): ASK III
 Multi-Cut Automatic Cut-Up Machine: MC-60
 Viscera Pak Remover: VPR
 Inspection Work Platform: SJWP
 Inside/Outside Final Bird Washer: IOBW-16
 Breast Deboning Machine: TBW 250
 Automatic Opening Machine (Surfaces contacting carcasses must be sanitized between each use with 180 degree F water or solution of 20 ppm residual chlorine at point of use.): OCIII
 Inspection Platform: 421-000
 Automatic Cropping Machine: SJC
 End Loading Conversion for PCC Chiller
 Neck Breaker: "Linco" SJNB
 Two Stage Hydra Fall Scalding: 2-SHFS
 Automatic Eviscerator (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or solution of 20 ppm residual chlorine at point of use.): SJAE-L
 Automatic Lung Remover (Surfaces of machine contacting surfaces must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use.): VCU-L
 Fat Remover: SJFR
 Thigh Popper: SJTP-L
 Tail Cutter: ATC-L

JONES & HUNT INC.
 ORWIGSBURG, PENNSYLVANIA
 Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY
 WAUKEGAN, ILLINOIS
 Band Saw (Packers): 19-A, 53-A, 54-A
 Ribbon Blender: SRB-...
 Traveling Table Band Saw: 200S
 Stationary Table Band Saw: 190S
 Ham Tumbler: HT...

JOY MFG. COMPANY

WILMINGTON, MASSACHUSETTS
 Greer Battering Machine: FBA
 Greer Breeding Machine: FBR

JULIAN ENGINEERING COMPANY

CHICAGO, ILLINOIS
 "CLASS" Water Spray Cabinet: 1020
 "CLASS" T-Bar Product Conveyor: 1060
 "CLASS" Automatic Loader: 1080
 "CLASS" Belt Unloader Conveyor: 1070
 "CLASS" Brine Deluge Cabinet: 10340
 "CLASS" Coagulant Deluge Cabinet: 1050
 "CLASS" Cook Cabinet: 1010
 Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY

SUFFERN, NEW YORK
 Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.

FAIRFIELD, OHIO
 Fibre Glass Tank, Acceptable for brine & water storage.

JUSTIN FIBERGLASS INC.

GEORGETOWN, DELAWARE
 Fiberglass Storage Tank: 142 (Acceptable for storing water or brine.)

JVR INDUSTRIES

BUFFALO, NEW YORK
 Vacuum Packaging Machine: CV-3CS, CV-8CS

- K -

K & L ASSOCIATES, INCORPORATED

WALLINGFORD, CONNECTICUT
 Slicers: "TREIF PUMA" 660, 660F, 660LX, 1070, 1070F, 1070LX

K-TRON, INC.

SCOTTSDALE, ARIZONA
 S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY

CHICAGO, ILLINOIS
 Foil Crimper: HCT-802, HCT-801, HCT-803
 Foil Container Closing Press: ACM400
 "Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES

WYCOMBE, PENNSYLVANIA
 Stand and Mounting Bracket: 100
 Link Conveyor: 110
 Stuffing Table: 120

KAMFLEX CORPORATION

CAROL STREAM, ILLINOIS
 Conveyor: 700-...., 700A-...., 702-...., 703-...., 704-...., 705-...., 715-...., 810-...., 811

S/S Conveyor: 732-...., 733-....,
734-....
Boning Conveyor: 771
Walking Beam Conveyor: 781
S/S Wire Belt Conveyor: 731-....
Lazy Susan Turntable: 901-....
S/S Multi-Level, Packoff
Turntable/Conveyor System:
905-....
Metal Detector Conveyor: 791-....
Metal Detector: 510-...., 520-....
Metal Detector Conveyor: 516-.....,
526-.....
Vertical Belt Conveyor: 751-....

KANAFLEX

COMPTON, CALIFORNIA

Clear Hose: Series 200SFG, 210HFG
Hose: 290 FG

KARRES GMBH AND COMPANY KG.

STUTT GART, WEST GERMANY

S/S Smokehouse: U2800/1, U2800/2,
U2800/3, U2800/4, 1600

THE KARTRIDG PAK CO.

DAVENPORT, IOWA

Packaging Machine (Chub): 40, 41,
33, 34, 36, 37, 38-1, 39, 42-1,
42-2, 50, 43, 44-3
KP Vacuum Bagger: 306-2, 306-3
Vacuum Deaerator: 201-1
Weiner Stripper: 302-2, 302-3
Kartridg Pak Deboner: 312-1
Meat Chiller: 312-1-C
Meat Stuffing Pump: 313-1, 313-2
Compensating Cylinder: KS
Deboner: 318-1, 318-2, 318-3
Continuous Anyl-Ray Fat Analyzer
M-401
Deboner: 318-2B (To Be Used in
conjunction with Bone Press:
312-1.)
Packaging Machine, Chub: 38-2
Meat Sample Compactor: 316-S1
"AnyL-Ray" X-Ray Fat Analyzer:
M-201, 316-3
Mechanical Deboning Machine:
318-2A, 318-2., 318-2., 318-3.,
318-3., 318-23., 318-23..
AnyL-Ray Fat Analyzer: 316-4A
Pump Feeder: 318-P
Portable Fat Analyzer (Par): 322-1
Tortilla Folder: 323-1
Continuous Anyl-Ray Fat Analyzer:
M-401-..
Chub Packaging Machine: 44

KASCO CORPORATION

ST. LOUIS, MISSOURI

Platter: P-....-HDW

KASON CORPORATION

LINDON, NEW JERSEY

Vibroscreen: K-30-1-SS, K-....-SS

HENRY B. KATZ ASSOCIATES

SHORT HILLS, NEW JERSEY

Automatic Giblett Wrapping Machine:
K-Wrapper

KEATING OF CHICAGO

CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S Cabinet:

TS-14,-18,-20,-24
"Wimco" Oven w/S/S Interior &
Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY

CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must be
removed daily unless solidly
welded to shaft.)
Cooker: Jourdan (Equipped with S/S
pipe and sanitary pump which can
be readily disassembled for
cleaning.)
Shoulder Knife: 458
S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS

OSHKOSH, WISCONSIN

Conveyor: OM-307-716

KEK, INC.

BRISTOL, PENNSYLVANIA

Mill, Betagrind: BG34-SS
(Dry Product Use Only)

KELLEY-PERRY, INCORPORATED

HOUSTON, TEXAS

Conveyors: I.C.S. 12-18, I.C.S.
12-14
Vibratory Hopper: F.T.O.S.
Incline Conveyors: ICS-....
(12"-14') and (12"-18')
Weighing System: 28-4536

KEMA NOBEL FOOD SYSTEM

KLIPPAN, SWEDEN

Boning System: "Been-A-Matic" 001

KEMETIC CORPORATION

CHARLOTTE, NORTH CAROLINA

Smokehouse Trucks: 300, 500, 1000
Cooker/Smokehouse: 100, 300, 500,
700, 1000, 100-SS, 100-XL

KENFIELD CORPORATION

MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN,
C14E, C14EN

KENT COMPANY

CHICAGO, ILLINOIS

Freezer: Liquid

KENTCO

NORTH MIAMI, FLORIDA

Poultry Cutter: KCC-100, KCC-200
Poultry Gizzard Peelers: Series
K-...
Poultry Cutter: KCC-100, KCC-200
Poultry Gizzard Peelers: Series
K-...
Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY

LOS ANGELES, CALIFORNIA

Hog Splitting Saw: KM-110, KM-130,
KM-160
Beef Splitting Saw: KM-75, KM-151,
KM-203, 200
Beef Brisket Saw: KM-153, KM-500
Hog Brisket Saw: AHB, EHB
Dehorning Saw: KM-650, AD
Breaking Saw: 600, Colt
Ham/Shoulder Marking Saw: 149, AM

Combination Ham & Shoulder &
Scribe Saw: AC
"Pace-Setter" Brisket Saw: 500
Primal Cut Saw: APC, 77,
"Superspeed"
Carcass Band Saw: Bandmaster,
"Bandmaster" III (Adequate
sanitizing facilities must be
provided. This will include 180
F. water.)
Beef Leg Cutt-Off Saw, AL
Dehorer: Hydro-Clipper II,
Hydro-Clipper I
Carcass Band Saw: BANDMASTER II
(Adequate sanitizing facilities
must be provided. This will
include 180 degrees F. water.)
Saws: SC-...
Hydro-Clipper Leg Shear: HL-1
Dehider: Turbo II
Hock Cutter: KM HC-III, KM HC-IV
Carcass Band Saw: "Bandmaster" IV
(Adequate sanitizing facilities
must be provided. This will
include 180 deg. F. water.)

KENTUCKY COLONEL BARBECUE

LEXINGTON, KENTUCKY

Oven: A

KERCO COMPANY, INC.

ST. LOUIS, MISSOURI

Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG

WEST GERMANY

Smokehouses: KBS700EL, CS700EL,
CSI...EL, 1...EL, U2.../.,
US2.../.

KERR SA.

SWITZERLAND

Belts (Food Contact): F5, F10,
F20, F22, F30, P6, P10, W20, W30
Belts (Packaged Product): R10,
R18, R20, S10, L10D, L20D

KEY EQUIPMENT COMPANY

MILTON-FREEWATER, OREGON

Scalper: 17A64
Air Cleaner: 2B68
Dewatering Shaker: 1411

KEY LABORATORIES, INC.

LARGO, FLORIDA

Polypave Drum Mixer: PT600FG
Poly Tub Mixer: SS550FG
Polymaid Mixer: SS-350-FG

KEYSTONE VALVE

HOUSTON, TEXAS

4" Butterfly Valve: 99-S w/pipe
spreader
Butterfly Valve: 999

KEYSTONE WIRE MATTING CO.

ROCHESTER, PENNSYLVANIA

S/S Flat Wire Conveyor Belting
(Food Contact): Key Turn T1, T2;
True 1/2"x1/2" Slotted

KEY TECHNOLOGY, INC.

MILTON-FREEWATER, OREGON

Deicer Shaker: 403131

ISO-FLO Dewatering Shaker: 403916,
403917
Feed Shaker: 405430, 405470
Vari-Feeder: 405440
Shaker Assembly: 407443 "Iso-Flo"
Breeder Feed Shaker: "Iso-Flo"
407432, 407432-
Cluster Breaker: 4072-
Varifeeder: 4087- (For processing
vegetable products only.)
Alignment Shaker: "ISO-FLO"
Alignment Shaker: "ISO-FLO" 409802
Dewatering Shaker: "ISO-FLO" 410151

KILIA FLEISCHEREIMASCHINEN

KIEL, WEST GERMANY
"Kilia" Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.

FORT WORTH, TEXAS
Cryojet Modules: CJ-2

KINETIC EQUIPMENT COMPANY, INC.

PLANO, TEXAS
Conveyors: BCE-..., BCH-...
Conveyors W/Cutting Board:
CEH-CB-...
Lazy Susan: LS-...
Conveyor: OC-...
Boning Table: BC-...
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table:
SSDSBT
Head Work and Trim Table: SSHWT
Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSTT
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-...
Meat Pump: SSMP
Tamale Machine: SSTM
Receiving Table: GRT-...
Conveyors, PRCC-...
High Lift Dumper: HL-D-...
Vertical Lift Dumper: VL-...
Pivot Dumper: DP-V-C-...
Mixer/Blender: SCB-...
Vacuum Tumbler: KECIVT-...

KING ENGINEERING CORPORATION

ANN ARBOR, MICHIGAN
Sanitary Pressure & Level Sensing
System Model: "Acrasensor" II

K. INTERNATIONAL MARKETING

MADISON, WISCONSIN
Meat Ball Patty Former: S-102
Meat Ball Former: CF-15, CF-17,
S-101
Slicer: V-900, V-3000

KIS EQUIPMENT COMPANY, INC.

DURHAM, NORTH CAROLINA
Metal Detector Rejection Conveyor:
MDC-U1
Metal Detection Conveyor: MDC-U2

KLAUS INDUSTRIES

MT. PLEASANT, TEXAS
Oil Sac Sutter: I

KLR MACHINERY, INC.

BATH, NEW YORK
Fresh Meat Container: "Tender
Tainer" 001/83

KLIKLOK CORPORATION

ATLANTA, GEORGIA
"Captain C" Packaging Machine:
HS-...
"Captain D" Packaging Machine:
HS-...
"Captain G" Packaging Machine:
HS-...
"Captain H" Packaging Machine:
HS-...
"Captain S" Packaging Machine:
HS-1...
"Captain K" Packaging Machine
Horizontal End Load
Cartoning Machine: Magnum HMS
Tri-Seal Carton Closer: PF-...
Product Weighing/Dispensing Machine:
"Enterprise"
Carton Closing Machine: TRISTAR-...

KM ASSOCIATES

ROSSVILLE, IN
Screw Conveyor: SC-...A, AP-302
Column Dumper: L-1

K-M CRYOGENICS, INC.

HOUSTON, TEXAS
Liquid Nitrogen Freezer: CFF-...

KNUD SIMONSEN INDUSTRIES

REXDALE, ONTARIO, CANADA
Hog Head Brush: 1B/2, 2B/L
Mixing Vat: 1800-E
S/S Curing Vat: 523629
Continuous Smokehouse:
KSI-C-...
"LASKA" Cutter: MK-...-S
K.S.I. Screw Conveyors: D4444,
D4445
Liquid Smoke Applicator:
KSI-7500-1
Brine Chill Unit: KSI-7500-5,
BC-1R-..., BC-2R-...
Unloading Table: KSI-7500-7
Tempering Duct: KSIC-7500-2
Pre-Chill Cabinet: KSIC-7500-4
Dry Sausage Oven: DSO-G-...
DSO-S-...
Conveyor D-4902
Ham Boning System--consisting of
the following: Conveyor: A1-1248;
Conveyor: A1-1305, Ham Fat Trim
Table: A1-1312, Whole Ham
Conveyor: A1-1244, Ham Feeding
Conveyor: A1-1288, Vat Dumper:
A1-1255, Combo Dumper: D-5559,
Main Boning Conveyor: AO-454,
Smokehouses: BPO-.RG., BPO-.RS..
Hog Neck Washer: KSI/SKF
S/S Pickle Injector: H-102
Electronic Fat Measuring Device:
"FAT O METER" FOM
Brine Chill Test Unit: BC-1R
S/S Tables: A4-635, A4-636
Carcass Vacuum System: KSI

Buggy Dumper: D-5000
Automatic Pickle Injector:
FGM-...
Bologna and Screen Cage: 35000
Turkey Breast and Square Mold Cages:
36000
Twistomatic Linking Machine: 35/254

KOACH ENGINEERING, INC.

LOS ANGELES, CALIFORNIA
Cryogenic Immersion Freezer:
CIF-3..
CO2 Freezing Tunnel: COFT-12-...3,
COFT-20-...3
Post Cooling Tunnel: PCT-12-...3,
PCT-20-...
Nitrogen Spray Freezing Tunnel:
NSFT-12-...3, NSFT-20-...3,
NSFT-12-..., NSFT-20-...

KOBROWSKI MACHINERY COMPANY

CHICAGO, ILLINOIS
Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.

KANSAS CITY, MISSOURI
(Self-Feeding) Grinder: K-56
Cutting Table
Viscera Table
K-Frame Tables: (Galvanized Frame):
01-14-..., 01-20-...
K-Frame Tables (S/S Frame):
01-27-99, 01-28-...
Packaging Machine "Multivac": AG-6,
AG-8, AG-80, AG-800, A-300,
A-400, AB-100, M-8-..., M-8-..D,
M-72, R-7-..., R-5-..., R-80
Gate Conveyor: 26 24 20
"InjectOMat" Pickle Injector:
12351, 12350, 12352, 12354, 12375
Product Packing Table: 01-17-31
Boning & Trimming Table:
(Galvanized Frame): 01-14-...,
01-20-...
Ham Pumping Table: (Galvanized
Frame): 01-14-58
Ham Pumping Table (S/S Frame):
01-28-45
Sausage Stuffing Table: (Galvanized
Frame): 01-14-..., 01-20-...
Sausage Stuffing Table (S/S Frame):
01-28-...
Boning Table W/Back Splash:
01-17-...
Utility & Wrap Table: (Galvanized
Frame): 01-14-..., 0120..
Utility & Wrap Table (S/S Frame):
01-28-...
Trimming Table: (Galvanized Frame):
01-14-..., 01-20-...
Trimming Table (S/S Frame):
01-28-...
Sausage Bucket: 01-12-..
Scale Conveyor: 26 26 00
Belt Conveyor: 26 26 65
Horizontal Product Conveyor: 26 27
75
Overhead Bone Conveyor: 26 27 70
S/S Meat Truck: 01-17-03
Meat Truck (Hot Dipped Galvanized):
01-14-..
Sealing Machine (Multivac): AG-4,
B-6, BG-6, R-67, R-70
Fat Control (Digital): Honeywell

Alpina Cutter: KA-175, KA-275,
KA-440, KA-660
Portable Cook Tank: SP-18424
Worm Screw Conveyor: 28 26 30
Honeywell DFC Console: 29 04 00
Durasan Cutting Boards: 01-14-...,
01-17-...
Koch Dicers: 28 30 00, 28 60 00
Treif Dicers: 21 01 44, 21 01 08
Portable Inclined Belt Conveyors:
26 28 50, 26 29 00
Triple Track Broiler: 22 30 00
Inclined Belt Conveyor: 26 29 50
Head Flushing Cabinet: 10 00 74, 10
00 75, 10 00 76, 10 00 77, 10 00
78, 10 00 79
Smokehouse Trucks & Cages: 2928,
2929, 2925, 24537, 24538
Dropped Meat Wash Stand: 011136
Umbrella Tripe Washer: 10 03 57, 10
03 58
Pluck & Gullet Tables: 10 01 27, 10
01 28, 10 01 29
Viscera Separating Table: 10 06 89
Beef Paunch Working Table: 10 03
76
Hog Head Holder: 10 01 01
Paunch Truck: 10 00 72, 10 00 69
Head Inspection Stands: 10 00 84,
10 00 86, 10 00 87, 10 00 88
Fat Receiver & Washer: 10 06 99
Hog Scalding Vats: 10 02 29, 10 02
30, 10 02 31, 10 02 35, 10 02 36
Head Inspection & Work Truck: 10 07
00, 10 07 01
Tripe Scalders: 10 03 59, 10 03 60,
10 03 62
Head Working and Trimming Table: 10
02 93
Offal Truck: 10 01 05
Loin Rack Truck: 0120..., 0114...,
0119..
Nesting Smokehouse Truck: 32921
Cattle Head Loops: 10 00 91, 10 00
93
Head Inspection Truck: 10 02 97, 10
02 98, 10 02 99
Revolving Tripe Ring: 10 03 68
Hog Viscera Inspection Table: 10 00
96, 10 00 99
Moving Top Hog Inspection Table: 10
07 02 (sanitized with 180 F.
water.)
Truck Smokehouses: 32 00 01, 32 00
02, 32 00 03, 32 00 45, 32-01-55,
32-01-57
S/S Curing Tanks: 01-12-...,
01-16-...
Hide Puller: 10 02 80
Koch Control Plus Weight Control:
21 40 00
"Maja" Pork Skinner: SKS350,
SKJ500, VAZ500, VAZ502, VBA505
Revolving Head Wash Cabinet: 10 02
88
Primal Cut Wrapping & Bagging
Station: 21 01 01
Frey Electro-Hydraulic Stuffer: 24
53 30, 24 53 70
S/S Lazy Susan Tables: 26 22 50, 26
22 60, 26 22 70, 26 23 50, 26 23
60, 26 23 70, 26 28 25
"Multivac" Sealing Machines: AGW,
AGV, AG-5, B-7

S/S Cook Vats: 01-20-...
Vacuum Ham Tumbler: 24000
S/S Boning Table: 26 28 00
"Grand Prize" Smokehouses: 32 01
42, 32 01 43, 32 01 44, 32 01 45
"Palma" Grinders: KP-250, KP-300,
KP-400
Ham Pump: 011227
"KochFarpa" Stuffer: KF-50, KF-100,
KF-150, KF-30
"Koch" S/S Cutter KS-20, KS-30,
KS-40, KS-75, KS-125
Low Voltage Electric Carcass
Stimulator: 150LV
Vacuum Tumbler: 478000
Steam Cabinet: 311141
Smokehouse: KL-....
Stuffer: "KS" P6-...
Automatic Chopper Mixer
Emulsifier: SELO-KS FD-9
Vacuum Tumbler: 478100
Pickle Injector: "Injectomat"
KR-...
Chub Cutter: KLC
Emulsifier: KS-....
"Koch" S/S Cutter: KS-200
Frey Electro-Hydraulic Stuffer:
Frey..
"Multivac" Sealing Machine: AG-500,
AG-900
White Tub: 01-07-07
Blue Tub: 01-46-34
S/S Dump Buggy: 01-45-28, 01-45-29
Packaging Machine: "Multivac
A-200"
White Tub: 01-07
Blue Tub: 01-46-34
Automatic Pickle Injector: PI.,
PI.; "Guenther" PI-..., PI-....
Stuffer: "Koch-Fatosa" KF-50,
KF-100, KF-150, KF-30
S/S Smokehouse: "Grand Prize" 32 02
70, 32 02 71, 32 02 72, 32 02 73
Vacuum Chamber Packaging Machine:
B860
Continuous Vacuum Stuffer: KVF...
S/S Continuous Vacuum Stuffer: "Koch
Konti" 24300
Casing Applier: KVF
Manual String Linker: LS-74/EP
Automatic String Linker: LS/86/EPA
Hide Puller: "Pullmaster" PM-100,
PM-200
Hide Puller: "Vealpuller" VP-100,
VP-200
Head Scalper: H3S
Pork Chitterling Machine: "MECAL"
BDX-., BDX-..
Beef Casing Cleaning Machine:
ECAL" BY-38
S/S Vacuum Tumbler: KVT-....
Vacuum Packaging Machine: "KOCH"
K-2, "KOCH" X-10, "KOCH" X-...,
"KOCH" S-..., "KOCH" SD-...

KOL-FLO CORPORATION
BAYONNE, NEW JERSEY
Liquid Cooler: DWC-10

KONTRO COMPANY INC.
ORANGE, MASSACHUSETTS
Paddle Pump: PAC 60/S, PAS 60/S
Sine Pump: SPS-...

KOPPENS INDUSTRIES, INC.
STONE MOUNTAIN, GEORGIA
Conveyor: EC
Transport Conveyor: TG
Shuttle Conveyor: SCB.00-.00,
SCB..00-.00
Mixer: MK-...
Conveyor: EC-..., EC-....
Transport Conveyor: TG-..../....,
TG-..../....
Shuttle Conveyor: SCB-.../....,
SCB-..../....
Deep Fat Fryer: BR-.../....,
BR-..../...., BR-..../....,
BRS-..../...., BRS-..../....,
BRS-..../....
Conveyor: KTIG 5000/600
Preduster/Breeder Machine: PRM 400
MEG, PRM-....MEG
Hot Air Oven: HLT-....-....
Meat Ball Rolling Machine:
UM-600/900
Tempura Dipper: TD-....
Griller Machine: GR-..., GR-....
Column Loader: L-..., L-...-3US
Tempura Dipping Machine: TD....
Steam Cooker Tunnel: ST-..../....

KOPPENS MACHINEFABRIEK B.V.
BAKEL, HOLLAND
Automatic Batter & Breeding
Machine: EPR...
Croquette Machine: CR-400
Deep Fat Fryer: BR-S
Patty Machine: VM-...
Pre-Dusting/Flour Machine: PRM-900
Shuttle Conveyor: SCB-900/600,
SCB-1200/900

KOSSUTH FABRICATORS, INC.
ALGONA, IOWA
Conveyor: KF-200, KF-500-..
Belt Conveyor: KF-400

GUNTER KRUSE PACKAGING, INC.
OWNERS GROVE, ILLINOIS
"Swissvac" Vacuum & Sealing
Machine: Superjumbo 900.
Sealing Machine: 500, 550
Vac-Pak Machines: Transmatic 600,
610, Tandem 650
Sealing Machine: DUO-410
Vacuum & Sealing Machine Swissvac:
Major Vertical 560
Vacuum Packaging Machine: "Krusvac"
GK-2

K-TRON CORPORATION
PITMAN, NEW JERSEY
Weigh-Belt Feeder: W300-S

KUHL CORPORATION
FLEMINGTON, NEW JERSEY
S/S Washer: BPSW-600
S/S Dryer: H1-PB-1000
Scalder: SS 36 SSF
Overhead Conveyance Washer:
EHPCW1200 OHC

KUHLMAN, INC.
MENOMONEE FALLS, WISCONSIN
Cheese Cuber-Grater: 2-10
Cheese Depositer: 26-..
Meat Applicator 25-28

Sauce Applicator: 24-36

T. W. KUTTER, INC.
AVON, MASSACHUSETTS

Kramer-Grebe "Cut-Mix" Cutter:
w/S/S Bowl: CM..., VSM...
Autovac Packaging Machine: Quick
Automatic, Quick Duo, Junior I,
Variant III, Variant IV, Variant
V, Variant ST
"Pylon" Truck Dumper: 119 (to be
used with trucks equipped with
antidrip devices)
Angle Grinders: 197, 198
S/S Carts: CV-400, CV-600
"Tiromat" Vacuum Packaging Machine:
CS-....
"Fessman" S/S Smokehouse: T-3000,
T-6000
S/S Smokehouse Truck: CV-ST
"Fessman" Continuous Frank Unit:
T-4000
Fill Clip Machine: FCA-S
"Poly Clip" Packaging Machines:
SfC-....
Poly Clip Machines: DCA, DCA-U,
DCD, DCH, FCA, SCA, SCD, SCH
Linker & Stuffer: VA, Vf-325
Continuous Stuffer: Vf-350
Continuous Vacuum Stuffer: Vf-20,
Vf-16, Vf-12
Metal Detector: SMD, PMB
"Tiromat" Vacuum Packaging
Machine: CSVA430L (Gas
Injection)
Automatic Ham Filler: TWC-H3-...
Multineedle Injector: Hydra-BL-...,
Hydra-BI-...
Elevator: "Omega" 750
Vacuum Tumbler: PRT-...
Crushing Mill: "Molistic" 750
Piston Stuffer: FA-30, F-30S
Smokehouse: T-7000
Transfer Clip Automat: TCA
Continuous Vacuum Filler: VF-10
Portioning and Linking Machine:
PA-30-4, PAL-51, PAL-52
Vacuum Chamber Machine: "Compact"
Meat Cutting System: Kramer & Grebe
CCA-....
Automatic Vacuum Packing Machine:
"Quick" 2000
Tenderizer: 360
Rotary Filter: 25
Continuous Vacuum Stuffer: VF-24
Cut-Mix Cutter (w/SS bowl):
"Kramer-Grebe" SM-..., VSM-...
Vacuum Stuffer: VF-...
Stuffer: VF-80
Oven: T-4500
Tiromat Packaging Machine:
CS 3000/....
Angle Grinder: "Kramer and Grebe"
223
Poly Clip Machine: DFC
Vacuum Chamber Machine: "Linevac" -3
Grinder: "Kramer & Grebe" TYP WW-...
Automatic Injector: WS-..., WS-.../...
WS-.../...
Clipping Machine: DCD-H
Tenderizing Head: TH-1
Automatic Hanger: AHV-1000
Microwave System (If used on uncured
pasturized product, the user must

comply with F.S.I.S. Policy Memo
110. If used to produce sterile
shelf stable product, user must
comply with Fed. Reg.
318(381)305f.): "OMAC" MPU-US600

KVP SYSTEMS INC.

RANCHO CORDOVA, CALIFORNIA
Belts (Food Contact) Plastic Flat
Top: 21...U, 22...U
Gizzard Conveyor Belt: 11000S-U
Belts (Food Contact): Plastic
615.., 620..
Plastic Chain W/Fused Top: 410..
415.., 420.., 425..
Belts, Plastic, Food Contact Chain
w/Fused Tops: 410.., 415.., 420..
425..
Plastic Belt: "Flow Top" 615..
620..
Fluid-Flo Plastic Belt (For
Package Product Only): 62000,
FF-WR, 62000 FF-WOR
Plastic Belts (For direct product
contact): 62000, Series STB,
62000 FFM, 61500 Series STB
Plastic Belting (For packaged
product only): "Roller Top" 42000
RT Series

KYBURZ OF CALIFORNIA
WHITTIER, CALIFORNIA

Vacuum Tumbler:
Pickle Injector: "REW-POK" N-14
Meat Slicer: TK-...-2, TPS-...
TK-600-F, TK-660-LX, TK-1070-F,
TK-1070-LX, TPS-660-LXB,
TPS-1070-LXB

- L -

L&A ENGINEERING & EQUIPMENT, INC.

TURLOCK, CALIFORNIA
S/S Broth Evaporator System:
L&A-....

L&L WELDING

MEDLEY, FLORIDA
Steam Cooker: LLW-100

LABELLETTE COMPANY

FOREST PARK, ILLINOIS
Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION
KENOSHA, WISCONSIN

Air Operated Valves: Series 161,
162, 171, 262, 361, 371
Pump (Sanitary): PR, PRE, PRED
Tri-Flo Centrifugal Pump: C-Series,
SP-Series
Pressure Gauges: 54C28-X, 54C30-X
Magnetic Traps: A55, A55 MP
Bi-Metallic Dial Thermometer:
54-B52-X
Flo-Verter: 64-L72
Tri-Blender: F....MD-B..S
In-line Filter: FM.... with
filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.
LUBBOCK, TEXAS

Semi-Automatic Taco Fryer: DSTM 480

LANCE INDUSTRIES
ALLENTOWN, WISCONSIN
Tumbler: 600LAND O' FROST, INC.
LANSING, ILLINOIS

Meat Vacuum Bag Packager
"Pouch-Vac" 100
Filler: 101

CLAYTON H. LANDIS COMPANY, INC.

SOUDERTON, PENNSYLVANIA
Conveyor's: 02827 & 8197
Limited Reduction Ham Boning
System Consisting of: Conveyor:
C-1, C-2, C-3, C-4, C-5, C-6,
C-7, C-8, C-9, C-10, C-11, C-12,
C-13, C-14, C-15, MB-1
Holding Table: T-1
Packing Table: T-2
Trimming Bench: TB-1
Dual S/S Incline Screw Conveyor:
34507

W. A. LANE INCORPORATED
SAN BERNARDINO, CALIFORNIA
Pouch Filler: L-24LANGE LIFT COMPANY
PEWAUKEE, WISCONSIN
Tipster: 12440H. J. LANGEN & SONS LTD.

MISSISSAUGA, ONTARIO, CANADA
Carton Machine: B1
Vacuum Meat Press: H75/S, H-95/S,
H105/S, D-110
Ham Vacuum Curing and Massaging
Wagon: W-90
Tumble Cure: B-120
Tumble Cure w/Vat: W-80
Can Feeder: V-86
Can Filler: V-79
Vat Dumping Device: P-82
Can Filling Machines: VP99/90,
VP99/120, V130/...., VP99/150
Ham Press H95/SV
Vacuum Tumbler/Injector R120..NI
Vacuum Ham Tumbler: V2M
Deboning Machine: HU-40, U-30
(All deboned product must be
inspected for bone and cartilage
fragments by the establishment.)
Centrifugal Beef Food Cleaner:
76P, 777P, 87P
Hoof Remover: DESER
Frozen Meat Cutter: B-17
S. S. Frozen Meat Chopper: B17
Vacuum Stuffer: LW-80
Bag Inserter: B239
Vacuum Filler: V171MC

LANIER MACHINE COMPANY

GAINESVILLE, GEORGIA
Poultry Killer: 1000
Line Divider: 3000

LAPARMENTIERE
PARIS, FRANCE

Tripe Washer & Cleaner: 57, 67,
68, 88, 570P, 670P, 680P, 880P
Tripe Defatter & Refiner: 555R,

666R, 68R, 570RD, 670RD, 680RD,
880RD
Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Centrifugal Beef Foot Cleaner:
76P, 777P, 87P
Hoof Remover: DESER
Grease and Slime Remover: "La
Parmentiere" 12C, 25C, 45C, 60C,
100C

LASAR MFG. COMPANY

LOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G,
CMF-S
Grinders: A-42F, A-42HF, A-52F,
A-52HF, A-56F, AA-56F, AU-42F,
AU-52F, AU-56F, TCA-12, TCA-22,
TCA-32, AA-66S, AA-1100S,
AA-1600S, AA-66, AA-1100,
AA-1600, FMBG-1100, FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to be
removed daily for cleaning)
Mixer-Grinder: 150/42, 250/52
Band Saw: B-12F, B-14F, B-16F,
SA-20F, SA-30, SA-36, SA-30F,
SA-36F
"Butcher Boy" Mixer: 500F
Mixer-Grinder (Agitator to be
removed daily for cleaning):
500/56, 500/66, 1000/66, 2000/66
Frozen Meat Cutter: GSF-620
Mixer-Grinder: 100/42, 100/52,
200/42, 200/52
Vacuum Packaging Machine: VA-5,
VA-2
Vacuum Packaging Machine: "Butcher
Boy" VA-1
Vacuum Packaging Machine: VA-2
Dual Mixer: 150-DM, 250-DM
Grinder: AF42, AF52, AF56
Band Saw: 1435S, 1640S
Grinder: AU-66
Tenderizer: CST
Vacuum Packaging Machine: VP-16,
VP-20, VP-32

JOHANN LASKA u. SOHNE

VIENNA, AUSTRIA

"Laska" Cutters (w/S/S Frozen Meat
Cutter GFS620, K45S, K60S, K100S,
K130S, K200S, K500S, K330S

LATEM METAL

DENVER, COLORADO

Head Inspection Rack: LMHL
S/S Head Wash Cabinet: LMSC
Galv. Head Wash Cabinet: LMGS
S/S Wall Mounted Head Flush
Cabinet: LMWHS
Galv. Wall Mounted Head Flush
Cabinet: LMWHG
S/S Meat Pan Table: LMPT
Cutting Top Table: LMCT
Conveyor w/Cutting Boards:
LMBT-15, LMDBC
Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.

SCARBOROUGH, ONTARIO, CANADA

Pickle Injector: Guenther PI-...,
PI-..., PIF-..., PIF-..., PIS-...,

PIS-...

H. D. LAUGHLIN & SONS

FT. WORTH, TEXAS

Conveyorized Boning Table & OH
Bone Conveyor: SBT-....,
OCB-....
Inclined Screw Conveyor: SCP-T,
SCPF-L
Stuffing Table: SSST
Utility Table: STUT
Boning Table: STBT, DSBT,
DBT-2000, GBT-A
Inclined Screw Conveyor: SCP-L
Ham Pumping Table: HPT
Paunch Truck: SSPT, CSPT
Smokehouse Truck, Galvanized: SI
Hog Gambrelling Table: HGT
Head Inspection Stand w/S/S Head
Loops: HIS-..
S/S Head Flush Cabinets: FHSC-..
Galvanized Head Flush Cabinets:
HFC-..
Viscera Inspection Table w/S/S
Pans: VIT-.. (Sanitized with 180
F. water.)
Head Inspection Truck: HIT-..
Offal Hanging Truck: LHT-..
Offal Freezer Truck: OFT-..
Flight Top Boning Table: FBT-..
Conveyor: SKBC-...., HPC-....,
SSBC-...., FBTC-....
Lazy Susan: LZSN, LZSN-A60
Head Workup Table: HWTT-S
Liver Hanging Truck: LHTP
Conveyor Table w/S/S Top: CPTG
Truck: OCT-18
Tripe Inspection Ring: TR-11
Tripe Umbrella: UMTW
Packing Table: SMPT-....,
SMPTA-....
Meat Wash Sink: MWS-A
Paunch Table: PWT-A
Heat Tank: RFH
Tallow Tank: FTT
Tripe Hopper: ETRH
Rotary Meat Slasher: RMSL
Trimings Hopper: THSU-..
Steam Jacketed Kettle: ERC

THE LAZAR COMPANY

CHICAGO, ILLINOIS

Vacuum Packaging Machine: HA,
"Sipromac" 650, 600, 550, 450, 350
Membrane Skinner: "Grasselli" EX45CP
Grasselli Skinner: NX-450

LAZCO INTERNATIONAL FOOD MACHINERY

COMPANY, CHICAGO, ILLINOIS

Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli"
N520
Cato Mixer: AP-80, AP-150
Silent Cutter: CT-75

L. B. PRODUCTS CO., INC.

OTTUMWA, IOWA

Tank: LB275
Cut-Up Shackle: 1008-WS
S/S Sausage Tub: 3030
S/S Vegetable Tank: 360
S/S Meatainer: 1433
S/S Combination Eviscerating
Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES

COMPANY, INC., HATFIELD, PENNSYLVANIA

Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.

TEANECK, NEW JERSEY

Filling Machine (Rheon): 204-A,
205-A

LE BEAU PRODUCTS

BARABOO, WISCONSIN

Tote Boxes Gray & Natural Color:
R197A, R187A, R180A, R250A,
R240A, R5688, R5693, R501, R500

LEDER, INC.

CARMICHAEL, PENNSYLVANIA

Belt (Food Contact) Rapptex: E60/1
0+02 PU, E60/1 0+05 PVC, E60/1
05+05 PU, E90/2 0+05 PVC, E120/2
05+20 PVC, E120/205+10 PVC, E120/2
0+02 PU, E120/2 0+05 PVC,
E120/205+05 PVC, E240/2 0+10
PVC, E240/2 05+10 PVC,
E360/305+10 PVC, E60/1 0+05G
White, E120/2 0+05G White Belt
Belt(Packaged Product Only):
Rapptex: E120/2 0+P1 PVC, E120/2
05+P3 PVC
M1 91 PT, M2 101 AS/PU, S2 5 PVC
E120/2 0+0 PU WH
Belt(Food Contact): E120/2 0+05 PVCB
White, E240/2 0+10 PVCF White,
E240/2 05+10 PVCF White, E60/1
00+02 PU White, E120/2 00+02 PU
White, E60/1 00+02 AS PU White,
E120/2 00+02 AS PU White, E360/3
05+10 PVCF White

LEE METAL PRODUCTS COMPANY DIVISION OF
LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

S/S Pressure Kettle, w/Perforated
S/S Basket or Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted With
Sanitary Quick Couplings): 70
Gal., 30 Gal.
Agitator, Single Motion: 5, 7, 8,
10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-....
Agitator: SR, DR, PR, SRS, DRS,
PRS
Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING

HARRISONBURG, VIRGINIA

Chub Cutter: LL-105

LEFIELL COMPANY

SAN FRANCISCO, CALIFORNIA

Tripe Scalders: 2040-5 S/S,
2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular):
1095-3
Moving Top Cattle Viscera
Inspection Table: 1096 (sanitized
with 180 F. water.)

Belt Type Bone & Fat Conveyor: 6560
 Paunch Truck: 7005
 Electro-Hydraulic Head Splitter: 1023
 Offal Truck: 7035
 Tripe Umbrella: 2030
 Dump Bucket: 4090-SC
 Utility Table: 7520
 Head Work-up, Cattle: 1020
 Head Inspection Truck, Cattle: 7065, 7-65-8
 Rod Type Conveyor: 6561
 Pluck Trimming Table: 2070
 Offal Carrier: 6055-1 & 3
 Trimming & Boning Table, S/S Top: 7516
 Offal Rack: 6055-6, 8, 11, 13
 Tripe Truck: 7031-1
 Offal Pan & Carrier Rack: 6546
 Viscera Table Extension: 2075-6
 Screw Conveyor: 6550, 6550-1
 Viscera Inspection Table (Hog-Sheep): 1096-1 (Sanitized with 180 F. water.)
 Viscera Separating Table: 2075-1
 Boning Table: 1096-2
 Product Dump and Drain Tank: 5024
 Meat Wash Table: 7540
 Beef Foot Basket for Kill Floor Conveyor: 6046-2 and 6046-2S
 Beef Foot Basket for Scalding Conveyor: 6046-1
 S/S Cooking Basket: 2050-2
 Quarter Landing Table: 7520-19
 Pneumatic Hoof Holder: 2060-6
 Sheep Head Work-up Table: 1020-21
 "Roll-A-Hide" Hide Puller: 1062A (Probe must be sanitized between each carcass.)
 Hide Puller "Ultimate 8": 1061-1
 Hide Puller: MITAB, "MARK" II
 Round Bar Slide Bed Belt Conveyor: 6564
 Beef Viscera Work-up Table s/Manure Dump and Paunch Flushing Hopper: 2075
 Bin & Screw Conveyor: 6550-4
 Foot Scalding Tank: 2060-10
 Roller Bed Conveyor: 6562
 S/S Rotating Table: 1096
 Electric Stimulator: 4051
 S/S Automatic Electric Stimulator 4055-
 Cattle Head Truck: 7065-8
 Electric Carcass Stimulator: 4051-LV
 Hide Puller "Frisco-Stripper": 1063
 Hold Back Device: 1061-5
 Hoof Puller: 2060-1E
 Belt Conveyors: 6560-1, 6560-2
 Moving Top Boning Table: 1096-2
 Carcass Wash Cabinet: 1093-1
 Cattle Hide Puller: 1063-9
 Hide Puller: 1061-4

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA

S/S Kettle: TFN-..., TEC-..., LGB-..., LEC-..., HEC-..., TWE-..., LP-..., LS-..., LSP-..., LT-..., TWP-..., TWT-..., TWU-...

S/S Kettle with Scraper/Agitator: TWMV
 Electric Fry Pan: ES-..., TS-..., LGAR
 S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK

S/S Shelf Truck: AST-172
 S/S Sausage Stick Hanging Truck: SHT-172
 S/S Curing Truck: LT-172
 S/S Tilt Type Sausage Meat Truck: SAT-172
 S/S Tilt Type Box Truck: TT-172
 S/S Dump Bucket: DB-172
 S/S Casing Flushing Table: CFT-172
 S/S Stuffing Table: ST-172
 S/S Boning Table: TTB-172
 S/S Cutting And Trimming Table: CT-172
 S/S Cook Baskets: CTB-172
 S/S Folding Smokehouse Cage: FC-172S
 Galv. Folding Smokehouse Cage: FC-172G
 S/S 4 Station Smokehouse Cage: NC-172G
 S/S Smokehouse Cage: C-172S
 Galv. Smokehouse Cage: C-172G
 S/S Smokehouse Tray: OT-172
 S/S Ham Press: HP-172
 Meat Tumbler: GL 77-466
 Dumper: GL 77-467
 Conveyor: GL 77-468

LELAND SOUTHWEST

FORTH WORTH, TEXAS

Mixers: 100 DA-70, 200 DA-70, 600-DA, 600 DA-HT, 600 DA-HTS, 00 DA-70

LETSCH CORPORATION

SPRINGFIELD, MISSOURI

Tank: (Two Compartment) Atmospheric Cooking Vat
 S/S Tank (Portable): 400 Gals.
 Conveyor: Single Belt, Three Belt
 Inclined Hopper Auger Conveyor: HA-50361, HA-50365
 Tank Dumper: HTD-2
 Dry Ingredient Hopper: 40014
 Meat Tenderizer: MT-900
 S/S Dry Ingredient Mixer: 60100
 Round Tank Dumper: RTD-1
 S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI

Chiller Paddle Discharge: CPD-105
 S/S Turkey Dressing Shackle: TDNR-375

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA

Breast Splitter: LSBS-52
 Hydraulic Hock Cutter: LH-84
 Inline Neck Skinner: TW-84
 Bird Unloader: LBU-85
 Neckskin/Gut Cutter: LNC/GC-86
 Pickle Shackle: LP-304
 Husky Eviscerating Shackle: LHES-304
 Standard Eviscerating Shackle: LES-304

Foot Unloader: FU-100
 Turkey Neck Trimmer: LNT-88

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON

Freon Freezer: FF-6000
 Spiral Freezers, 800 Series:R..R,L..L,R..L,L..R

LEWIS AND SONS, INC.

CUMMING, GEORGIA

Breast Slitter: LSB-52
 Leg Puller: LLP-80
 Poultry Head Cutter: HE

LEWISYSTEM, MENASHA CORP.

WATERTOWN, WISCONSIN

Batch Containers: TBN-10, TBN-20, TBN-30, BCN-10, BCN-20, BCN-30
 Batch Container Covers: CBCN-18, CBCN-19
 Tote Box: "PolyLewton" SN2012-60, SN2012-6E, SN2414-8Q, SN2414-8E, SN2013-12Q, SN2013-12E, SN2117-12Q, SN2117-12E, SN2618-10Q, SN2618-10E, SN3022-6Q, SN3022-6E, SN2818-10Q, SN2818-10E, SN2420-13Q, SN2420-13E, SN3024-15Q, SN3024-15E, SN2515-9
 Tote Box: "Plexton" SN1610-5PF, SN1812-6PF, SN2214-8PF, SN2217-6PF, SN2713-7PF, SN2217-10PF, SN2716-11PF, SN3023-8PF, SN2419-14PF, SN3919-14PF, SN3424-19PF, SN2214-5PF, SN2010-7PF, SN1812-8PF, SN2010-9PF, SN2713-7PF
 Hopper Box: "Plexton" SH1811-7PF, SH2411-8PF, SH2416-8PF
 Tote Basket: AF1Q, AF2Q (packaged product only)
 Container: "Bulk Handler" BC-4840-42F
 Transport Tray: BTT1520, BTT1551
 Container Covers: "PolyLewton" CSN2012-1Q, CSN2012-1E, CSN2414-1Q, CSN2414-1E, CSN2013-1Q, CSN2013-1E, CSN2117-1Q, CSN2117-1E, CSN2618-1Q, CSN2618-1E, CSN2420-1Q, CSN2420-1E, "Plexton" CSN1610-1PF, CSN1812-1PF, CSN2214-1PF, CSN2010-1PF, CSN2013-1PF, CSN2217-1PF, CSN2716-1PF, CSN2419-1PF, CSN3919-1PF
 Container Covers: NO Series, NO2115-9Q, CNO2115-1Q, NO2416-11Q, CNO2416-Q, NO2416-5Q
 Containers: NO Series, NO2115-9BQ, NO2115-9NQ, NO2115-9PQ (for packaged product only)
 Containers: "VersaTrays" AF2915-5, AF3016-4F, AF3016-3F, VAF-2915-5F-BSF, VAF-3016-4F-BSF, VAF-3016-4F-ASF, VAF-3016-3F-BSF, VAF-3016-4F-ASF (for packaged product only)
 Chill Tray: BTT1080 (for packaged product only)
 Mobile Storage Bin: MSB55, MSB67
 Egg Case: EC200
 Air Tight Tray: ATT1711-6
 Containers: NO1411-4PF, NO1812-8PF

Trays: TR1812-1PF, TR2319-1PF
 Transport Trays (for packaged product only): BTT....Q, BTT....E
 Containers (for packaged product):
 SO2415-7Q, SO2415-7E, SO1215-7Q,
 SO1215-7E, SO2415-14Q, SO2415-14E,
 SO2415-9Q, SO2415-9E, SO1215-9Q,
 SO1215-9E, SO2415-5Q, SO2415-5E,
 CS01215-1Q, CS01215-1E,
 CS02415-1Q, CS02415-1E
 Containers (for packaged product):
 "Flipak" FP-18AQSS, FP-18BQSS,
 FP-18CQSS, FP-18DQSS, FP-18EQSS,
 FP-18FQSS

LEWIS WELDING & MACHINE COMPANY
 FLOWERY BRANCH, GEORGIA
 Giblet Pump: 001

LIFTEC SYSTEMS, INC.
 HOLLEY, NEW YORK
 Dumpster: HD-100

LIGHT SOURCES, INC.
 WEST HAVEN, CONNECTICUT
 Germicidal Lamps (Non-Ozone
 Producing): G10T51/2, G36T6L,
 782L10, 782L20, 782L30
 Note: These lamps must be used in
 accordance with Part 7, Paragraph
 7.16(b) of the Meat and Poultry
 Inspection Manual.

LIGHT-TECH MACHINERY CO.
 DOVER, DELAWARE
 90 degree Transfer Conveyor:
 TC-....
 Diverger Automation: DA-....

LINCOLN MANUFACTURING CO., INC.
 FORT WAYNE, INDIANA
 Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY
 TRIGE, DENMARK
 Killing Machine: LA-12-050
 Gizzard Processing Machine:
 LA-13-390
 Chicken Scalders: CLA-12-110
 Turkey Scalders: TLA-12-110
 Automatic Head Remover: LA-13-130
 Poultry Picking Machine: LA-12-270
 Chicken Neck Splitter: CLA-13-330
 Turkey Neck Splitter: TLA-13-330
 Belt Grading System w/Belt Washer:
 1770620

LINK JUGGERNAUT AMERICAN CORP.
 TAMPA, FLORIDA
 Vacuum Tumber: 1100

LINKER MACHINES INC.
 CLIFTON, NEW JERSEY
 Ty-Casing Sizer: 550
 Ty-Peeler: 500, 670, 760, 760-C,
 PS760L
 Ty-Link Separator: LS-700, LS-850
 Ty-Tilt Top Truck Attachment: 400
 Ty-Linker: 122ACL, 123ACL, 140ACL
 Ty-MF Linker: 690
 Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.
 WORTHINGTON, OHIO

Liquid Filler: F, C1t, C2T, CM1B
LIQUIPAK INTERNATIONAL, INC.
 ST. PAUL, MINNESOTA
 "Seal-O-Matic" Carton
 Former/Filler: 060-S
 Transfer Pump: Bock 900
 Transfer Pump: AP25, HP25, HP50
 Former Filler: 540
 Fillers: 300, 400, 500, D40, D160,
 DT40, D80
 Bock Filler: 600, 600B (without
 Agitator assembly)
 Filler/Depositor: DT40T

LIQUID AIR CORPORATION
 INDUSTRIAL GASES DIVISION
 COUNTRYSIDE, ILLINOIS
 Freezer Tunnel: "Zip Freeze"....

LIQUID CARBONIC CORP.
 CHICAGO, ILLINOIS
 CO2 Snow Hood: CSH-1, CSH-2, CSH-3
 "Cryo-Shield" CO2 Freezer: JE-U,
 JE-U1, JE-U1A, JE-U3A, JE-U4A,
 JE-U1B, JE-U1-10F36,
 JE-U1A-FF/F, JE-U4
 CO2 Snow Applicator: CSH-5-..
 "Posi-Snowier" CO2 Snowing System:
 H-..., M-..., L-..., IH-..., IM-...,
 IL-..., SH-..., SM-..., SL-..
 CO2 Freezer: JE-U1B
 "Icelander" Cube Ice Machines:
 LC-..., S/S LC-....
 "Cubemaster" Cube Ice Machines:
 CD-..., S/S CD-..., LCC-...,
 S/S LCC-....
 "Holiday" Ice Machines: 50W,
 150AR3, 200AR3, 300AR3, 150AP2,
 150W1, 150W2, 500AR4, 750AR4,
 1000AR4, 2500W10, 3500W16
 Auger Conveyor: JE-U2A
 Cryo-Shield Spiral Freezer:
 JE-U6-..S-....,
 JE-U6-.....
 Cry-Flow CO2 Cooling Auger:
 JE-U7-.....PA
 Cryo-Shield Freezers: JE-C1D,
 JE-C2D
 CO2 Snow Hood/Applicator: CSH-1,
 CSH-2, CSH-3, CSH-5..
 "Posi-Snowier" CO2 Snowing System:
 H-..., M-..., L-..., IH-..., IM-...,
 IL-..., SH-..., SM-..., SL-..
 CO2 Tunnel Freezer: JE-U, JE-U1,
 JE-U1A, JE-U1B, JE-U1-10F36,
 JE-U1A-FF/F, JE-U3A
 CO2/LN2 Tunnel Freezer: JE-U4,
 JE-U4A
 CO2/LN2 Spiral Freezer:
 JE-U6-..S-...., JE-U6-.....
 CO2/LN2 Cabinet Freezer: JE-C1D,
 JE-C2D
 CO2/LN2 Cooling Auger:
 JE-U7-.....PA
 Auger Conveyor: JE-U2A
 CO2 Freezer: "Cryo-Shield" JE-U1A-2
 Fully Automatic Snow Applicator:
 CSH-10

LIQUID CARBONIC
 SMITHFIELD, OHIO
 Freezer: JE-U6M-.....

LIQUID SOLIDS CONTROLS, INC.
 UPTON, MASSACHUSETTS
 Process Enline Refractometer:
 LSC-....S

LIQUIPAK INTERNATIONAL
 ST. PAUL, MINNESOTA
 Filler/Depositor: DT40T

LITCO PRODUCTS COMPANY
 GIRARD, OHIO
 Plastic Pallet: PDI-8372, AMP-1
 Freezer Spacer (Made with EMN-TR
 Natural Color): PDI-FS-1

LITTLE GIANT PUMP COMPANY
 OKLAHOMA CITY, OKLAHOMA
 Pump: Zytel-31

LITTLEFORD BROS., INC.
 FLORENCE, KENTUCKY
 Mixer: FM...S, FKM.....S

LOAD KING MANUFACTURING CO.
 JACKSONVILLE, FLORIDA
 S/S Preparation Table: "Load King"
 S/S Grinder Table: GT-....
 S/S Deli Table: DT-....
 S/S Meat Cart: PC-....
 Lug Dollies (Packaged product only):
 DC-....
 S/S Cutting Table: CT-....
 S/S Boning Table: BT-....
 S/S Poultry Drain Box: PB-....

LOCK INTERNATIONAL, INC. (FORMERLY A.
 M. LOCK, INC.)
 TAMPA, FLORIDA
 Metal Detector Search Head: HDS
 Pipeline Metal Detector System: HDS
 Conveyor System: HDS

LOGAN FARMS
 HOUSTON, TEXAS
 Spiral Ham Slicer: A

LOK-RAK CORPORATION
 EAST HARTFORD, CONNECTICUT
 Storage Rack

LOMA INTERNATIONAL, INC.
 ELK GROVE VILLAGE, ILLINOIS
 Metal Detectors: "LOMA" 3S, 3F,
 3S-P, "Euroscan" S, "Superscan" S
 Metal Detector (Pipeline): SCP2-MS,
 SCP2-PM
 Metal Detector Conveyor Assembly:
 CVN 2000
 Electrically Operated Diverter
 Valve: ARV50, ARV60, ARV80,
 ARV100
 SS Checkweigher/Classifier System:
 2500/3000
 Metal Detectors: (Packaged Product
 Only) "Loma" 3S/D, 3F/D, 3S-P/D,
 "Euroscan" S/D, "Superscan" S/D
 Metal Detector Conveyor Assembly:
 CVND2000
 S/S Checkweigher/Classifier System:
 3500
 Metal Detector: "SuperScan Micro" S
 and "SuperScan Micro" SD (For
 packaged product only.)
 Conveyor (Metal Detector): CVN 2001

Metal Detector (Pipeline):
"SuperScan Micro", "SuperScan
Micro SD", "SuperScan SD"

LOMBI RAVIOLI & FOOD MACHINES CORP.
BERGENFIELD, NEW JERSEY
Piston Type Ravioli Machine: RAP-6
Tube Type Ravioli Machine: R-4-6TU
Dough Mixer: SSM-50

LORAL-PAK CORPORATION
Chicago, Illinois
Cartoner: 81

LUCAS L. LORENS, INC.
BROOKLYN, NEW YORK
S/S Ham Molds Pear Shape E2W-E,
E2WD-E, Old Fashioned 2A-E, Oval
1B-E, BB3-E, 1BL-E, 2BA-E, 3B-E,
Rectangular Dis, DIRE, 1-OE,
O2S-E, O2G-E, O2X-E, 2-OE, 6-OE,
M-4 Round Top.

LOUITT FOODS, INC.
EAST PROVIDENCE, RHODE ISLAND
Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.
CRESTWOOD, ILLINOIS
Flat Blade Paddle Mixers: CS-...,
CSJ-....
Double Ribbon Blender: CD-....

W. W. LOWENSTEIN, INC.
NEWARK, NEW JERSEY
Fleetwood Grinder: TB-32

LOWRANCE FOOD PRODUCTS
DALLAS, TEXAS
Cooker-Fryer: CF
Refrigerated Batter Receptable:
RBR
Stick Holding Bar: SHB, 1200-...
Stick Feeding Machine: SFM
Chain Conveyor: CC
Refrigerated Holding Tank: RHF-...
Strickland Mixer: 448
Automatic Corn Dog Line Consisting
of: Cooker-Fryer, Refrigerator
Batter Receptacle, Stick Feeding
Machine, Chain Conveyor

LUCAS-CALIFORNIA
HAYWARD, CALIFORNIA
Freezing System: DF-4

THE LUCKS COMPANY
KENT, WASHINGTON
Rack Ovens: R-....G (gas),
R-....E (electric)
Reel Ovens: C-...1G (gas), C-...1E
(electric)

LUMACO
HACKENSACK, NEW JERSEY
Valve: LV.11C, LV.10C, 11C, 10C

LUMACO
TEANECK, NEW JERSEY
Sanitary "Mini" Disc Valves: LUD7,
LUD7-R, LUD7-MP, LUD7-RR,
LUD7-MP-R, LUD7-R-MP
"Betterfly" Valve: BET-MP, BET-RR

LUMAR ENTERPRISES, ENRG.
MONTRAL, QUEBEC, CANADA
"Ideal" Meat Tenderizer: MT-M2,
MT-E100

LUMENITE ELECTRONIC COMPANY
FRANKLIN PARK, ILLINOIS
Liquid Level Control Sensors: FLT,
FMT, FLTV, LPS, LCT
Sanitary Probes: "Lumenite" DFT,
DAFT, DPFT, DCFT, 2DFT, 2DAFT,
2DPFT, 3DFT, 3DAFT, 3DPFT, 3DCFT

LUMSDEN CORPORATION
LANCASTER, PENNSYLVANIA
Belts (Food Contact) Plastic:
WP..15 & WP..20

LUTHI MACHINERY & ENGINEERING COMPANY
GARDENA, CALIFORNIA
Dicer (Not for frozen meat): G-D,
GD-S-..., GD-A-12, GD-A-15, GD-AR,
GD-B-12, GD-B-15, GD-BR, GD-M-12,
GD-M-15, GD-MR

LYCO SALES, LTD.
COLUMBUS, WISCONSIN
Vacuum Tumblers: 40, 50, 60, 250,
500, 750, 1000
Dry Sausage Peeler: SP-1000
Rotary Drum Blancher: 8600
Sausage Peeler: SP12-..
Press Truck: 2000

LYNGGAARD SKANDINAVIA
COPENHAGEN V, DENMARK
"Multistick" Pickle Injector:
1500, 500, 1000
Multislicer: 180

LYTLE INDUSTRIES CORPORATION
AMARILLO, TEXAS
Intralox Product Conveyor: LIPC-1
Edible Belt Conveyor: LFG-1
Edible Raw Material Bin: ERB-1

- M -

M & E MANUFACTURING CO., INC.
KINGSTON, NEW YORK
S/S Boning Tables: 104P, 105
S/S Tables: 100, 101, 200, 201
S/S Lug Carrier: 302
S/S Platter and Lug Racks: 300, 301

MACHINENBAU HEINRICH HAJEK
GEWEBEZONE RIENINSTRABE, AUSTRIA
Vacuum Packaging Machine:
"Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.
ALBANY, GEORGIA
Poultry Tank Dumper & DeIcer:
D-1001

MAGNOLIA MEATS, INC.
SHREVEPORT, LOUISIANA
Meat Patty Hole Puncher: 10

MAGNUSON CORPORATION

RENO, NV
Vegetable Peeler: "Steepel" B-3
Shufflo Feeder: 21CH28.5-17

MAGNUSON ENGINEERS, INC.
SAN JOSE, CALIFORNIA
Coring Machine: "CC" Hydrout
Shufflo Feeder: 25B18300,
23D.H.48-45K, 23D.H.3345K
Hytab Counter Feeder: G
"Shufflo" Sausage Cutter:
"Shufflo" Cutter: 21DH..U-35,
21DH65U-35R

MAGURIT OF AMERICA, LTD.
VALPARASO, INDIANA
Hydraulic Knife: Cutty-...,
Fromat-..., Standard-...
Rotary Drum w/Knife: Starcutter
3...
S/S Pallet Lifter: 800, 1100, 1400

MAHAFFY & HARDER ENGINEERING COMPANY
FAIRFIELD, NEW JERSEY
Packaging Machine: 800E, 800E-FF,
(Sureflow) 800, (Maraflex) 725,
(Sureflow-730)
Vacuum Packaging Machine:
Rigid-Flex, 726-E, 727-E,
Sureflow 614F, 717, 717E, 717EW,
719, 719E, 720, 721, 722E, 723,
723E, 724E, 725E, 725EE, 728E,
728EW, 802E, 904-E, 301CM,
"Sureflow" 902-E, 905-E
Vacuum Packaging Machine
"Rigidflex": 734E
Vacuum Packaging Machine: 502,
502E
Vacuum Packaging Machine: Sureflow
902EW, 903E, 903EW, 906E, 907E,
503, 503E
Tray Sealing Machine: HSTS
Tray Sealer: HSTSW, HTS-1500
Vacuum Packaging Machine: "Sureflo"
741, 742, 743, 744

MAJA EQUIPMENT COMPANY, INC.
OMAHA, NEBRASKA
Ice Machines: SA., SA..., SA....
Skinning Machines: ESB441, ESM435,
EVM437, FIM436, SBA420A, TEM100,
VBA600A, VBA700A
Skinning Machines w/Water Spray
Tooth Roller Cleaning System:
VBA500A, SBA420

MALOW CORPORATION
MOUNT PROSPECT, ILLINOIS
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.
MINNEAPOLIS, MINNESOTA
Lard Rendering Cooker: LRC...
Sausage Cooker: SC...
Smokehouse: MS-500
Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY
PHILADELPHIA, PENNSYLVANIA
S/S Conveyor Belt Balance Weave
(Packaged Product Only):
B-36-20-12

MANHEIM MANUFACTURING & BELTING
COMPANY, MANHEIM, PENNSYLVANIABelts (Food Contact):

Mylar and Vinyl: Ribbon Type
 White Hycar: 3 Ply, 4 Ply
 White Butyl: 2 Ply, 3 Ply
 Foodcron: 2 Ply, 3 Ply
 Teflon: 1 Ply, 2 Ply, 3 Ply
 Dacron: 1 Ply, 2 Ply, 3 Ply
 Miraglaze: 1 Ply, 2 Ply, 3 Ply
 Tan PVC: 3 Ply
 White PVC: 2 Ply, 3 Ply
 White Polysmooth: Style 70-90,
 70-125
 Vinyl: Clear-GO
 Green Foodcron: 2 Ply, 3 Ply
 Rib Top: 70
 3 Ply White (NBR) Nitrile
 w/Molded Rib Cleats: 69-20R
 Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKSMANITOWOC, WISCONSIN

Ice Cubers: AR-.....S, AD-.....S,
 AY-.....S, ER-.....S, ED-.....S,
 EY-.....S, GR-.....S, GR-.....S,
 GD-.....S, GD-.....S, GY-.....S,
 GY-.....S, HR-.....S, HD-.....S,
 HY-.....S, HR-.....S, HD-.....S,
 HY-.....S
 Ice Bins: C-610S, C900S, C-...S,
 C-...

MANLEY, INC.KANSAS CITY, MISSOURI

Continuous Frying System: 534-08
 thru 534-24

W. MANNHARDT & SON, INC.CHICAGO, ILLINOIS

Ice Storage Bin: F-.....,
 Dispensing: "D", "D-1" Equipment
 Ice Storage and Dispensing Bins:
 3512, 4712, 5912

MAPCO DISTRIBUTORSROCHESTER, NEW YORK

Brine Chill Tunnel: MA-1

MAR-CON WIRE BELT CO.PORTLAND, OREGON

S/S Mesh Belt: E-.....

MARINE-TECH SERVICES, INC.TIGARD, OREGON

Extruder: FND-25

MARION MIXERS, INC.MARION, IOWA

Mixers: "Marion" FP-....., FPS-....

MARKBAR CORPORATIONGARDEN CITY, NEW JERSEY

Continuous Cooker (Konti-Kook):
 Series 60-44N
 Pork Derinder: VA-500

MARKERT INTERNATIONALEDE, HOLLAND

Inside/Outside Final Bird Washer:
 4182, BWT10..
 Neck Skin Slitter: NS3T..
 Neck Cracker: NKTA8..
 Automatic Vent Cutter: VCT10..

Head Cutter/Puller: HT1..

Opening Cut Machine: OST7..

(Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or 20 ppm chlorine at the
 point of use).

Turkey Tendon Puller: PT-5

Turkey Scalder: SIK-5

Picking Machine: TF-912

MARKET FORGEEVERETT, MASSACHUSETTS

Tilt Skillet (Gas Fired): 1500,
 1600

Tilt Skillet (Electric): 1800,
 1700

Steam Cooker: A-1-.....SS,
 A-1-.....S with Stainless Steel
 Door

Automatic Steam Cooker:

MFA-1-.....SS, MFA-1-.....S with S/S
 Door

S/S Tilting Skillet: 1200

Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.OVERLAND PARK, KANSAS

Vienna Sausage Cutter & Canner: 10
 Continuous Hydraulic Stuffer: 519

Frozen Meat Cuber: 619

Frozen Meat Slicer: 625

Delivery Belt Assembly: 725

Food Pump: 629, 670

Continuous Vacuumizer: 640

Twin Piston Stuffer: 700, 770

Meat Cuber: 620

Food Pump Hopper: 500

Stuffer: 600, 607, 200, 270

Grinder Head: 300

Air or Hand Operated Plug Valve:
 400

Screw Feed Hopper: 500-A

Dual Horn Stuffer: 220

Vacuum Mixer Hopper: 550

Food Pump: 7000

Adapter Tube: F-26

Patty Former: 2000

Portioner: COV, VP-...

Grinder: 304T

HANS MARTENS GMBH & CO. KGFLensburg, GERMANY

Belts (Food Contact): 1856, 24-68,
 PU-Normal, PU-G/1, PU-M/1, PU-M/2,
 PU-G/2

MATERIALS TRANSPORTATION CO.TEMPLE, TEXAS

High Lift Single Cylinder: HL-SC

MARTIN/BARON INC.SOUTH EL MONTE, CALIFORNIA

Cooling Conveyor System:
 MBI-.....

MARTIN CONVEYING MACHINERYMANSFIELD, TEXAS

Screw Conveyor: SD-34971

L. R. MARTINELLISAN JOSE, CALIFORNIA

Grinder Attachment: 13

GERALD MARUSKA & ASSOCIATES, INC.MADISON, WISCONSIN

Sausage Peller: SP12..

MARYLAND CUP CORP.OWINGS MILLS, MARYLAND

"Flex-E-Fill" Filling Machine: MR-1

MARYLAND WIRE BELTS, INC.CHURCH CREEK, MARYLAND

S/S Mesh Wire Belt: B-48-48-18

MASSMAN AUTOMATION DESIGNSVILLARD, MINNESOTA

Shackle Unloader: 8506-15

MASS TOOL & DIECOUNCIL BLUFFS, IOWA

Electric Bone Trimmer: 200

MASTERCRAFT INTERNATIONAL, INC.CHARLOTTE, NORTH CAROLINA

"Cartonmaster" Packaging Machine: 5

MASTER KRAFT CONSTRUCTIONNASHVILLE, ARKANSAS

S/S Chill Tank: TD-84

Cooked Poultry Parts Deboner: CWM-84

Belt Conveyor: BC-84

MASTERMATICCONCORD, NEW HAMPSHIRE

"Pitco" S/S Frialators: 18, 20, 24,
 26, 34, 14

Fryer (Mastermatic) (Economy Line):
 600, 700, 800

Fryer (Mastermatic) (Deluxe-Line):
 16-24, 18-24, 12-30, 14-24,
 16-30, 18-30, 20-30, 22-30,
 24-30, 14-30, 24-34, 12-34, 14-34,
 16-34, 18-34, 24-34, 22-24, 10-30,
 10-34

Fryer (Mastermatic) Stainless
 Steel: 350, MPE-60

Transfer Conveyor: TC-....

Fryer - S.S. Heavy Duty Frialator:
 24-34, 24-54

Conveyorized Filter: MF 824, MF 836,
 MF 848

MATEER-BURT COMPANYWAYNE, PENNSYLVANIA

Filling Machine: BURSA

Mateer/CVF Filler: 31-A, "Neutron"
 1000, Neutron-....

Trustpak Rotary Cup Filler: TP-31000
 Series

MATERIALS HANDLING DIV. MIDLAND-ROSSCORPORATION, CINCINNATI, OHIO

Meat Dolly: 34-...

Plastic Meat Trays: 18-465, 18-467

Tote Boxes: 09-...

Tote Box Lids: 10-...

Meat Lugs: 01-..., 04-..., 07-...,
 11-..., 17-..., 18-...

Meat Lug Lids: 02-..., 03-...,
 06-..., 08-..., 15-..., 18-...

Meat Lug w/Drain Holes: 18-...

Bulk Containers: 22-...

Bulk Container Lids: 23-...

Plastic Drums: 21-...

Plastic Drum Lids: 21-...

MATERIALS TRANSPORTATION COMPANY
TEMPLE, TEXAS

Dumper: H-LET, H, FC, F, LEA, LEC
 Inverter: H-LE
 MTC Hydro-Dumper: LE
 Hydro Dumper: LF, H-LEA, LET, H-LT,
 H-LC, H-LB
 Hydro Dumper for Combo's: H-LEC
 Vertical Dumper: L-LE
 Hydro Dumper: H-LCI (For Vemag
 Product Hanging Rack: PH R1
 Hydraulic Dumper: H-LE-S2, H-LE-S3,
 H-LEC-S2, H-LEC-S3
 Screw Conveyor: MTCS-.....,
 MTCS-16-10
 Belt Conveyor: MTCB-.....
 Blender: MTB-.....
 Vacuum Mixer/Blender:
 MTBV-.....
 Hydraulic Dumper: H-LE-S4
 Continuous Cooker: MTCC-.....
 Column Dumper: HLC-1

MATHER & PLATT, CANADA, LTD.
SCARBOROUGH, ONTARIO, CANADA
Rotary Pump: RPS..H. MAURER + SOHNE KG

WEST GERMANY

S/S Processing Oven, Gas, Steam, or
 Electrically Heated: AS-....

MBC EXPERIMENTAL CORP.
HACKENSACK, NEW JERSEY

Automatic Filling Machine: A-1
 Ricotta Cheese Dispenser: A-1-F
 Dough Sheeter: MA-1
 Cook Tank: MA-2
 Cooling Tank: MA-3
 Filling Machine: MA-4
 Knife: MA-5
 Conveyor: MA-7, MA-8
 Manicotti Roller: MA-6
 Round/Square Ravioli Machine: 3-100
 Lasagne Cutter: MLC-5

MC MACHINE SUPPLY

ROGERS, ARKANSAS

Product Mold: 11-.

MC GRUER, FORTIER, MYERS LTD.
QUEBEC, CANADA

S/S Smokehouse Trees: "Sanitree"
 S/S Smokehouse Cages: 2, 3, 4
 Station

MC KENNA EQUIPMENT CO.

ST. LOUIS, MISSOURI

Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.

BENSON, NORTH CAROLINA

Cooker: S-5A, S-15A, S-30A, S-50A

H. L. MCNALLY & SON

DES MOINES, IOWA

Filter Assembly w/S.S Screen

MCQUAY-PERFEX, INC.

MINNEAPOLIS, MINNESOTA

"Crystal Tips" Flake Ice Machines:
 F-S-...., FAS-149, FAS-229,
 FWS-149, FWS-229
 "Crystal Tips" Ice Storage Bins:

B-S-....

MD PNEUMATICS, INC.

SPRINGFIELD, MISSOURI

Lobe Line Pump: SP-200, S4-215,
 S-....

MEASUREMENT SYSTEMS INTERNATIONAL

SEATTLE, WASHINGTON

S/S Scale Check-Weight: Series
 MSI-....

MEAT EQUIPMENT PARTS & SERVICE COMPANY

WEST CHICAGO, ILLINOIS

Injector: BI-244 (BI-....)
 Rotary Brine Filter: MP-RF-.010
 Meat Tenderizer: "MEPSCO" MT-659

MEAT INDUSTRY TECHNIQUE AB

SIMRISHMAMN, SWEDEN

1Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.

PALMYRA, NEW JERSEY

Tank Dumpers: ML-30, ML-40, DM-..
 Meat Tumbler: M-...., PM450-2
 Automatic Mold Release: AMR-....
 Vacuum Extendedfall Meat
 Management: M-VEF-1
 Meat Tempering Tank: TTS-600
 Double Incline Belt Transport
 Conveyor: DIBT
 Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.

LOS ANGELES, CALIFORNIA

Shelf Truck-5 Tier: 20075
 Shelf: 20072
 Curing Vat: 20017
 Offal Pan Rack Truck: 20043
 Offal Pan & False Bottom: 20042
 Cubed Meat Conveyor: 30004
 Semi Live Skid: 20030
 Flat Truck: 20020
 Beef Boning & Fabricating Conveyor:
 7748

Ham Pumping Table: 10119

Tub Truck: 20001

Floor Racks: 10001, 1000

500# Meat Tub Truck: 20003

600# Meat Tub Truck: 20005

1000# Tub Truck: 20007

Utility Table: 10116

Cutting Table: 10111

Order Assembly Truck: 20002

Incline Belt Conveyor: 30005

Hydraulic Stuffers: 40004

(Electric), 40005 (Manual)

"Rex" Silent Cutter w/S/S Bowl:
 HK-65

"Inject-Jet" Pickle Injector: 90009

"VacuFresh" Packaging Machine:

S6-Star, I-25 Interval, PN-30

Double Chamber, I-20 MIDI

Smokehouse 40166, 40167, 42271,
 42273

Vacuum Packaging Machine:

"Vacu-Fresh" Webster Duo 42014,

"Vacu-Fresh" E 42085,

"Vacu-Fresh" SPDK 42087,

"Vacu-Fresh" Piccolo 42009,

"Vacu-Fresh" SH

Vacu-Fresh: Piccolo 42018

Vacu-Fresh Webster Duo: 42035

Vacu-Fresh Packaging Machine: SF,
 I-22, PN-20, Maxi-Pack

Vacuum Packaging Machine: 1-18 Mini

Dicers: TA 108/3, TA 108/4, TA 120,

"Cubemat" 150/170

Dicer/Slicer: Piccolo II, Derby,

Sprint, Cubemat 144, Unimat 120

Water Bath Shrink Tank: 42081,

42082

Sausage Filler: 40240, 40241,

40243

Continuous Vacuum Stuffer: 40230

Vacuum Tumbler: "Vario-Vac" 650,

350, 1000, 1500, 2200, 3100,

4400, 6600, 11000

Meat Slicer: TK-....-2, TPS-....

Pickle Injector: "Inject Jet"

90009-., Inject Jet" 90009-D-..

Vacuum Meat Tumblers: 42310,

42311, 42312

Smokehouses: 40117, 40118, 42267

Dicer: Cubemat: 120

Vacuum Packaging Machine: Vacu

Fresh Duomat II & III

Continuous Vacuum Stuffer: 40232,

40223, 40234

Vacu-Fresh Vacuum Packaging Machine:

"GASTRO"

Cutmaster Bowl Cutter: 42375

Vacuum Packaging Machine: "Vacu-

Fresh" Piccolo" C-10-H, "Vacu-

Fresh" C-50D, U&W Webster Duo

CD-110

S/S Blender: B-...., B-....

S/S Blender: B5000, B6000

Vacuum Packaging Machines:

"Vacu-Fresh" I-20, E-50-D, E-60-D
 E-110

Sausage Stuffer: 40027, 40028, 40029

Steak Flatteners: SPR

MEAT SEAL PROCESS, INC.

CRANFORD, NEW JERSEY

Gatineau Vacuum Packaging and
 Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION

GAINESVILLE, GEORGIA

"Yieldmaster" Separator: C

"Yieldmaster" Skin Dewatering
 Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS

CORP., DANBURY, CONNECTICUT

Meat Massager: MC-..

Incline Tables: MR-.., MR-20S

Pickle Injector: MI-...

Lifter Dumper: MSL-.., MSD..

S/S Tank: ST-20

S/S Smoke Cart: SC-4

Vacuum Tumbler: VT-10, VT-..

High Lift Vat Dumper: CVD-.,

....-HL, MSVD-...-HL

Double Agitator Blender:

MSD-....-....

MEAT TECHNOLOGY

DU QUION, ILLINOIS

Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.

ATLANTA, GEORGIA

Pork Skin Fryer: PSF-....

Oil Holding Tank: OHT-....

MECHANICAL FABRICATORS

FAIRBORN, GEORGIA

Cooling Conveyor: MF-....

Auger Feeder: MF-....

MECHTRONICS INDUSTRIES

WEST CHESTER, PA

Conveyor: 752, 752-A, "Inter-Stack"

Conveyor: 250, 300

Meat Patty Paper Interleaver: IL-900

Inter-Stack Conveyor: 120/150

Interleaver Conveyor: IL 100

Inspection Conveyor: LS-100-1

Stacking Conveyor: LS-100-2

THE MEET COMPANY

SHAWNEE MISSION, KANSAS

S/S Meat Vat: 1000, 1001

Lazy Susan: 2001-..SS, 2001-..G

Dump Buggy Cart: 1400, 1600

Zip Strip Hide Puller: 2500G, 2500S

MEGA-PACK LTD.

GRESHAM, OREGON

Smokehouse: MV-..., CH-..., CV-...

MENASHA CORPORATION

SHRANTON, PENNSYLVANIA

Cutting Board: "Sanalite" 300

MENASHA CORPORATION

WATERTOWN, WISCONSIN

Plastic Pallets (For packaged

product only): Convoy I 40"x48" L.

D. and Convoy I 40"x48" H. D.

MENTOR PRODUCTS INC.

MENTOR, OHIO

Ham Slicer: HM-100

MEPACO, INC.

OAKLAND, CALIFORNIA

Ham Mold Unloader (Dual): 121

Ham Mold Unloader (Single): 120

Ham Former: 404, 408, 413, 414

Stuffer (Speed-King): 103

Rail Hoist (MEPACO): 510

"MEPACO" Formulating Scale

Conveyor: 184-A

Loaf Mold: 807-PL, 811-SL

Ham Mold: 813-SH

Loaf Pan: 877

Loaf Truck: 218

Mixer-Blender: 170 (standard and vacuum)

Conveyor (Screw Type): 185, 185-TA

Loader (Screw Type): 105, 413, 415

Stuffer (MEPACO): 117

S/S Screw Conveyor: 173, 185-1,

185-11, 185-12

S/S Slat Conveyor: 175

Dual Mold Stuffer: 108-A

Stockinetter (MEPACO): 102

Boning Conveyor (MEPACO): 181

Belt Conveyor (MEPACO): 211-A

Dumper: 519

Mold Cover Press: 114, 112, 116, 126

Rotating Trays: 201, 238

S/S Landing Table: 130

Forming and Stuffing Machine: 106

Lift Dumper: 523

Loaf Mold Filler: 560

Tripe Washer S.S.: 436

Sausage Meat Truck: 250

Ham Soaking Truck: 270

Soaking Tank: 272

Ham and Bacon Wrapping Table: 135

Wrapping Table: 136

Utility Table: 142

Sausage Stuffing Table: 150

Stuffing Table (Streamlined): 151

Stuffing Table (Conventional): 152

Pumping Table: 160

Boning Table w/Cutting Boards: 155

S/S Surge Hopper: 526

S/S Formulating Table: 179-T

Dual Loading Forming and Stuffing Machine: 107

Self Feeding Grinder Hopper: 525

Surge Hopper: 524

S/S Spice Mixer: 552

Rotary Ham and Bacon Washer: 189

Mold Cover: 807-SL-P, 807-DL-P,

813-SH-P, 813-DH-P

Loader Screw Type (Standard & Vacuum): 105

Vacuum Stuffer: 105V

MEPSCO INC.

WEST CHICAGO, ILLINOIS

Tenderizer: CT-31

MERCER TOOL CORPORATION

AMITYVILLE, NEW YORK

Manual Bench Sausage Stuffer: Dick

S/S

MERRICK SCALE MFG. CO.

PASSAIC, NEW JERSEY

Scale - Continuous Weigh Feeder:

950

Continuous Weigher (Open Style):

950

METAL MASTERS FOOD SERVICE EQUIPMENT

CO., INC., SMYRNA, DELAWARE

Cutting Tables: CT....

Chopping Tables: BT....

Shelving w/carts: Series S, A, CC,

EU, U, DR, DS, DT, MDR

METALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-..., M-...SB,

E-..., E-...SB

S/S Tables w/Cutting Board Tops:

CTM-..., CTM-...SB, CTE-...,

CTE-...SB

METRAMATIC CORP.

LANDING, NEW JERSEY

Check Weigher: 300 Series, 1300

Series, 1800-SS Series,

"Weightec" II-SS, "Weightec"

III-SS, "Weightec" IV-SS,

"Weightec" V-SS

Check Weigher: "Weightec" LWSS.,

"Weightec" LWSS., "Weightec"

LWSS...

Line Divider: LD-....

Metal Detector (w/Search Head and Controls): MMD-..SS

Metal Detector System (w/Conveyor,

Search Head and Controls):

MDC-..SS

Medium Weight Checkweigher (For

Packaged Product Only): MW-II,

MW-III, MW-IV, MW-V

Weightec: HW-...SS

METRO EQUIPMENT CORP.

SUNNYVALE, CALIFORNIA

S/S Portion Control Scale: CW-../SS,

CW-../SS/A-..

S/S Baker Scale: SM-...,

SM-../A-..., DSM-..., DSM-../A-..

Bench Dial Scale:

BD/11-../A-8/A-6/A-...,

BD/11-../A-8/A-7/A-...,

BD-../A-8/A-6/A-...,

BD-../A-8/A-7/A-...

S/S Digital Bench Scale

S/S Digital Scale: SPC-32,

SPC-64/A-222

S/S Washdown Printer: SS-503

Digital Weight Indicator: SEP-..K,

SEP-..K/A-..., SOLO-..K,

SOLO-..K/A-...

Electronic Bases: SAC-2015,

SAC-2015/A-..., SAC-3020,

SAC-3020/A-...

Digital Scale: LCD-10, LCD-32,

LCD-20, DSY-..., DSY-../A-280

Scale: DSY-...

S/S Digital Scale: SPC-64

Accu-Weight Digital Scale: CDS-...

Accu-Weigh Digital Weight

Indicators: SX-..K, SX-..K/A-...,

SX-..K/IB, SX-..K/IB/A-...

Accu-Weigh Scale: SKY-5, SKY-32

Accu-Weigh Digital Scale: SPAK-...

Accu-Weigh Digital Scale: BCF-.,

BCF-., BCF-...

METRONICS, INC.

CEDAR FALLS, IOWA

Loaf Pull & Rib Cut Machine:

LPR-120

METROPOLITAN WIRE CORPORATION

WILKES BARRE, PENNSYLVANIA

Shelving: "Supra Erecta" S/S

"Supra Erecta" Metro Seal (To be used only for packaged product.)

METROPOLITAN WIRE GOODS CORP.

MORTON GROVE, ILLINOIS

Supra Erecta Shelf, S/S (To be used only for packaged product.)

METTLER INSTRUMENT CORPORATION

HIGHTSTOWN, NEW JERSEY

Scale: PS-15

Scale: PR-700 (to be used with

suitable stand)

Scale - Electronic Balances:

PC-..., PC-..., PC-...03,

PC-...03 (With S/S platform and

suitable stand.)

Multi Scale Weighing Platform:

EB60-SS, EC240-SS, ECC600-SS

FEND Electronic Scale

MEYER MACHINE

SAN ANTONIO, TX

Vibra-Flex Vibratory Conveyor:VF-..

MEYER METALCRAFT SPECIALTIES

WINDSOR, MISSOURI

Meat Pump: 120

Chub Chiller: 1-6M, 2-12M, 3-18M,
4-24M

Cooker: CKRS-. PM, CKRW-. PM
Chiller: CHRGR-. PM, CHRBR-. PM,
CHRGB-. PM

S/S Insulated Chill Tank: ICT
S/S Cook Tank: ICKRT
S/S Transporter: ST 1

MEYN U.S.A., INC.

GAINESVILLE, GEORGIA

Broiler Unloading Station: 180F
US-2

Poultry Scalding: SC-1

Automatic Head & Windpipe Puller:
HP-2

Automatic Electric Waterbath
Stunner: AS-2 (Water level must
not exceed 1/4" depth above
screen.)

Automatic Opening Cut Machine:
"Jupiter" III (Surfaces of
machine contacting carcass must
be sanitized between each use
with 180 F. water or solution of 20
ppm residual chlorine at point
of use.)

Automatic Gizzard Splitter: GS-III
"McSmith" Neck Skin Cutter: MS-1
Gizzard Defatter/Washer: DW-1

Automatic Pre-Stomach Machine:
PS-II (Personnel must be
provided to trim portions of
digestive tract not removed by
the machine and must be in
addition to the auxiliary
peeler.)

Automatic Vent Cutter: VC-II
(Surfaces of machine contacting
carcass must be sanitized with
180 F. water or solution of 20
ppm residual chlorine at point of
use.)

Reprocessing Station
w/Chlorinator. S.T.-1

Broiler Unloading Station: AD-1,
AD-2

Hock Picker: HP-1

Poultry Killer: MK-3

CO2 Tunnel: ZT-1

Weighing System: Mark I (Consisting
of - Weighing Machine: HB-83,
Line Clearer: LC-101, Weighing
Shackle: WS-101)

Weight Distribution System: WG
Poultry Cut-Up Saw: MSC-1
CD6000 Gizzard Harvester: 033303
Neck Skinner: NS-1

Whole Breast Filleting Machine:
06-08-01

Final Inside/Outside (14 Unit)
Bird Washer: 033713

Scale and Packout Conveyor:
06-08-01

Dewatering Tumbler: DT-2

Poultry Killer: RW-1, MK-3

Eviscerating Machine: Apollo-72,
Apollo IV, U80 (Manual positioning
of viscera for inspection
necessary.) (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180 deg. F water or solution of 20
ppm residual chlorine at point of

use.)

Disc Pickers: JM-., JMKD-..

Automatic Electric Waterbath
Stunner: AS-2 (Water level must
not exceed 1/4" depth above
screen.)

Automatic Vent Cutter: VC-11
(Surfaces of machine contacting
carcass must be sanitized with 180
deg. F water or solution of 20 ppm
residual chlorine at point of
use.)

Automatic Pre-Stomach Machine: PS-11
(Personnel must be provided to
trim portions of digestive tract
not removed by the machine and
must be in addition to the machine
and must be in addition to the
auxiliary peeler.)

Automatic Opening Machine: "Jupiter"
111 (Surfaces of machine
contacting carcass must be
sanitized between each use with
180 deg. F. water or solution of
20 ppm residual chlorine at point
of use.)

Automatic Bird Bagger: BB-1, PM-80
Inside-Outside Final Birdwasher:
BW-2

Weighing System: Mark 1 (Consisting
of Weighing Machine: HB-83, Line
Clearer: LC-101, Weighing Shackle:
WS-101)

Leg Processor: LP-1

Automatic Opening Machine: Mark III,
"Mark" III-.. (Surface of machine
contacting carcasses must be
sanitized between each use with
180 deg. F. water or a solution of
20 ppm residual chlorine at point
of use.)

Automatic Breast Fillet Machine:
1200

Automatic Cropping Machine: ACM-510
(Surfaces of machine contacting
carcass must be sanitized between
each use with 180 deg. F. water or
a solution of 20 ppm residual
chlorine at point of use.)

Neck Breaker: CNB-14 (If used prior
to inspection station, surfaces of
machine contacting carcasses must
be sanitized between each use with
180 deg. F. water or 20 ppm
residual chlorine at point of
use.)

Final Vacuum Machine: FCM-500

Tail Cutter: TC-105

Wing Cutter (second joint): 06-04-02

Wing Tip Cutter: 06-04-03

Automatic Thigh Deboner: ATD-300

Giblet Wrapping Machine: "Haluwrap"
GIB-80 Type SAH-80

Cut-Up System: 85-1 consisting of
Wing Cutter, 06-04-01; Horizontal
Bird Halving Machine, HM-651; Leg
Separator, LS-691; Drumstick/Leg
Unloader, 06-38-01

Whole Breast Filleting Machine:
BFM-681

Final Inside/Outside (14 Unit) Bird
Washer: F10-515

Scale and Packout Conveyor: SPC-682

Automatic Neck Breaker: "Graham"

GANB-100

Thigh Drum Processing Machine:
PTDMLS-1

MGS MACHINE CORPORATION
MINNEAPOLIS, MINNESOTA

Pick and Place Machine: IPP-3110

MICRODRY CORPORATION
SAN RAMON, CALIFORNIA

Bacon Precooker: BW-1

Microwave Bacon Precooker MMB-1

MICROMATIC INC.

SIOUX CITY, IOWA

Pork Skin Cutter

MICRO MOTION, INC.

BOULDER, COLORADO

Flow Meter (To be used with an
acceptable fibre optic scope for
inspection of interior surfaces):
DL Series

MICRO-PURE CORPORATION

GILBERTS, ILLINOIS

Brine Recovery and U. V. Treatment
System consisting of sanitary pumps,
piping, filters, and U. V.
sterilization: MP-...-....

MICRO TOOL COMPANY, INC.

FITCHBURG, MASSACHUSETTS

Electronic Scale: ES-36

MIDACO CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Lazy Susan Table: 1000

Conveyor: 500

Sandvik Boning Conveyor: 750

S/S Collapsible Smoke Cage: 2600

"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.

LIVINGSTON, NEW JERSEY

Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.

MORTON GROVE, ILLINOIS

Revolving Tray Oven: NY-....,
KY-....

Rack Oven: NY-.

MID-STATES ENGINEERING &

MANUFACTURING, INC., MILTON, IOWA

Dumping Buggy: MS100B-U

S/S Curing Vat: SCCT-....

Chill Truck: SSIB355827

MIDWEST FILTER CORPORATION

HIGHWOOD, ILLINOIS

Filter Vessel: FS-85

MIDWESTERN INDUSTRIES, INC.

MASSILLON, OHIO

Sifter's Model 25S, 55S

Portable Vibrating Screening

Equipment: MR 605158R5, MR..S...,
ME-..

MILE HIGH EQUIPMENT CO.

DENVER, COLORADO

"Ice-O-Matic" Ice Machines:

B-....W-SS, B-....A-SS, B-....W,

B-....A
Ice Cuber w/Bin: C-..H-A-P
Ice Flaker w/Bin: F-....A-..P,
F-....W-..P, F-....A-..F,
F-....A-..P, F-....W-..P,
F-....W-..F, F-....A-..S,
F-....W-..S
Flaked Ice Maker Dispenser:
FD-....A-P, FD-....A-S,
HD-....W-P, HD-....A-P,
HD-....A-S, HD-....W-S
FD-....W-P, FD-....W-S
Ice Cube Machines: C-..F-A-P,
C-..F-A-S, C-..H-A-P, C-..H-A-S,
C-..F-A-P, C-..F-A-S,
C-..H-A-P, C-..H-A-S,
C-..F-W-P, C-..H-W-P,
C-..F-W-P, C-..H-W-P,
C-..F-R-P, C-..H-R-P, C-..F-R-P
Ice Cube Machines: C-..F-W-S,
C-..F-W-S, C-..H-W-S,
C-..H-W-S, C-..H-R-S, C-..F-R-S,
C-..H-R-P, C-..F-R-S,
C-..H-R-S
Modular Ice Flakers: MF-....-R-P,
MF-....-A-P, MF-....-A-P,
MF-....-W-P, MF-....-R-P,
MF-....-A-P, MF-....-A-S,
MF-....-W-P, MF-....-R-S,
MF-....-R-F, MF-....-W-S,
MF-....-W-S
Ice Flaker: FC-....-A, FC-....-A,
FC-....-W, FC-....-W
Ice Bins: B-...-P, B-...-S

MILL SUPPLIES INC.

ORLANDO, FLORIDA

Conveyor Belt (Food Contact):
X-300, X-400

MILLARD MANUFACTURING CORP.

OMAHA, NEBRASKA

S/S Flat Wire Belt Conveyor: CV-5200
Rod Bed Smooth Top Belt Conveyor:
CV-3100
Continuous Poultry Cooker: FRE-200

B&N MILLER, INC.

BOSCOBELL, WISCONSIN

S/S Smokehouse B&M M500

MILWAUKEE SEASONING LABORATORIES

GERMANTOWN, WISCONSIN

Basting Injector and Control: 100
Basting Injection Machine: 300

MILLER METAL FABRICATORS

STAUNTON, VIRGINIA

S/S Chill Tank: CW-73
S/S Turkey Shackle: S-12

MINNESOTA MINING AND MANUFACTURING

CO., ST. PAUL, MINNESOTA

Box Sealers: Series S-610-, Model
275, 477
Gauge Insertion Machine: 1, 4650
DR, 4650 DRA, 4670 DRA
Dun-Rite Insertion System: 28700

MIRA-PAK, INC.

HOUSTON, TEXAS

Packaging Machine: GS, HS, KS, TKS,
H2S, MS, RV-12-ES, RV-12-BS

MISA MANUFACTURING, INC.

WESTMINSTER, CALIFORNIA

Centrifuge: 81081-982

MITSUBOSHI BELTING LTD.

NAGATAKU, KOBE, JAPAN

Belts (Food Contact): White, 2, 3
or 4 Ply: F-CON-5L (Belts with
cotton carcasses must have edges
sealed with chemically acceptable
compound.)

PATRICK J. MITCHELL CORPORATION

SEATTLE, WASHINGTON

Freezer Pan: 310E
IQF System Divider: "Fish Fall Out:

MIXING EQUIPMENT COMPANY

ROCHESTER, NEW YORK

Portable Mixers: UNS-A, UNS-.,
UND-.A, UND-..
Mixer: "Lightnin" UNAR-., UNAG-.,
XJQ-..

MODERN WELDING COMPANY, INC.

NEWARK, OHIO

S/S Vat: MW-8401, MW-8407, MW-....,
MS-...

JOHN MOHR & SONS - HYDRAHONE DIV.

CHICAGO, ILLINOIS

Neck Cutter: Hydrahone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL, BCL,
DV, HVL, HVL-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydrahone" Tendon Puller: TP-FP
Shrink Tunnel: HST-..
Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydraphone" Turkey Hock Cutter
HTHC-3000

MOJONNIER BROTHERS COMPANY

CHICAGO, ILLINOIS

Deaerator: C-..

MOL BELTING COMPANY

GRAND RAPIDS, MICHIGAN

Belting (Food Contact): .LR5/OW,
.R5/5W, .R5/OW, .R3/OW
Thermo-King H, 2H15/1W/NV,
3H15/1W/NV, 3R10/OW
2R2/OW/U, 1R3/OW/U, Thermo King
"M", Thermo King "TPS"

MOLDED FIBREGLASS TRAY CO.

LINESVILLE, PENNSYLVANIA

Food Trays: 30., 33.
Tote Boxes: 7-..
Tote Box Lids: 7-....

MOLDEX, INC.

PUTNAM, CONNECTICUT

Polyurethane Solid Round: 1/8" thru
9/16"
Polyurethane V Belting: "A", "B",
"C"
Belts (Food Contact): Moldex Flat
E, T

MOLINE COMPANY

DULUTH, MINNESOTA

Dough Cross Roller: MCR-..
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1
Reversible Dough Sheeter: 550, 550B,
550C
Spiral Mixer: SM-...

MONFORT FAB SHOP

GREELEY, COLORADO

Plastic Belt Product Conveyor: E-101
Conveyor: MGL-...., MGL-....
Pneumatic Knuckle Puller: PKP-01
Patty Stacking System Consisting
of: Metal Detector Conveyor,
#PSC-001, Transfer Conveyor:
#PSC-002
Paddle Bone Puller: PBP-001
Boning Conveyor: M-CTF-28x75

MONO GROUP INC.

BENSENVILLE, ILLINOIS

Lobeflo S/S Pump...NDM With
Sanitary Type Connections

THE MONTAQUE COMPANY

HAYWARD, CALIFORNIA

S/S Gas Ovens: S115, S115A, S115S,
S136, S236, S2115A, S2115S,
SP115, SP115A, SP115S, SP136,
SP236, SP2115, SP2115A, SP2115S
S/S Electric Ovens: SEK15A,
SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES

ATLANTA, GEORGIA

Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.

SKOKIE, ILLINOIS

Automatic Product Ejector:
2721-1000
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.

MANCHESTER, CONNECTICUT

Air Operated S/S Plug Type (with
sanitary type end connectors)
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.

RALEIGH, NORTH CAROLINA

Salting System
Freezer: PPF
Freezer w/CIP System: CBF
Giblet Pumping & Chill System
Freezer: PFS-60H-2515-F
Poultry Carcass Chiller: MNT-..
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC-...HSS
Continuous Belt Freezer: SMF-....
Giblet Chiller: GS-..MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Ice Maker (Ice Master): NIM-...,
H-..-T, NIM-...H-..-T, NIM-...-H,
...-T, PIM-...H-..-T, PIM-...H-..
...-T, PIM-...H-..-T
Ice Maker (Ice Master): NIM-....-.,
NIM-....-., NIM-....-.,
NIM-....-., NIM-....-.,
NIM-....-.....
Ice Maker (Ice Master): PIM-....-.,

PIM-...., PIM-....,
PIM-...., PIM-....,
PIM-....
Ice Surge/Storage Bin: B...

MORRISON COMPANY, INC.

ANTHONY, KANSAS

Belts, Food Contact:

OHGR-2 (White)

OHGR-3 (White), OHGR-2MC,
OHGR-3MC, OHGR-3-Tan

Belts (Direct Food Contact):

OHGR-2VG, OHGR-3VG, OHGR-2LG,

OHGR-3LG, OHGR-2LR, OHGR-3LR,

OHGR-3LGM, OHGR-3LRM,

OHGR-3LR-TAN, OHGR-3MC-Tan

MORRISON TIMING SCREW CO.

SOUTH HOLLAND, ILLINOIS

Table Top Can Opener: TT-22

MORRISON WEIGHING SYSTEMS, INC.

MILAN, ILLINOIS

Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.

CINCINNATI, OHIO

Internal Alarm: Temperature

MORTON SALT COMPANY

CHICAGO, ILLINOIS

Brinemaker: P-2, EP, EP-2, ES,
FC-1015

Fluitron: QR

Saltab Depositor: SG, G-SH

Liquid Dispenser: FLOCRON, IMCO

Meat Pump: 402

MO TEC, INC.

MT. VERNON, MISSOURI

Individual Off-Line Pressure Bird

Washer with Chlorinator: TC-100,
C-100

MOYER DIEBEL CORPORATION

AMHERST, NEW YORK

Turnover Machine: E200MPP(A), PM-3,
PM-4

Dough Sheeter: PM-1, PM-2

MOZLEY MANUFACTURING COMPANY

STAMFORD, CONNECTICUT

Slicers: 500L, 725L, 775L, 825L,
850L, 875L

MRM/ELGIN PACKAGING MACHINERY

DIV. OF DOMAIN INDUSTRIES

NEW RICHMOND, WISCONSIN

Filling Machine: R-50-V

Filler: 68177

Vacuum Cleaner: Air Vent, 1093

M-TEK INCORPORATED

EAST DUNDEE, ILLINOIS

Vacuum Bag Sealer: Corr-Vac Mark I,
Mark II, Mark III

PAUL MUELLER COMPANY

SPRINGFIELD, MISSOURI

Ramsey Transfer Conveyor: #2

Boning Table Conveyor: 3-Belt

Ramsey Food Cooker: #1

S/S Atmospheric Cooker: SCI

Bulk Milk Cooler: RH

S/S Kettles: A, AP

Poultry Chill Tanks: 304-4, 304-5,
409-4, 409-5

S/S Cooler: R.C.

Double Belt Conveyor: PE0001

S/S Belt Conveyor: CPC-....

Meat Tank: MT-01, 304-3

Jacketed Kettle w/Agitator: F

Poultry Dump Cart: DC

S/S Agitated Cooling Storage Tank:
RH-P

Horizontal Storage Tank: "SHW"

Stainless Steel Cooker: RCW

Cook 'N Cool: CNC

S/S Meat Rack

S/S Transfer Cart

Silo Storage Tank: SVW

Falling Film Chiller: FFC

S/S Plate Heat Exchanger: ATIODW

S/S Food Grade Tanks: Porta-Tanks

Falling Water Chiller: NS8-R, NS...R

Single Bowl Ribbon Blender: RBS

Storage Tanks: SV

MULCO ENGINEERING

ATLANTA, GEORGIA

Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.

LOS ANGELES, CALIFORNIA

Sausage Packaging Machine: 810, 812

MULTIPLE SYSTEMS INC.

AMARILLO, TEXAS

Tendon Spinner: 2436

MULTIVAC, INC.

KANSAS CITY, MISSOURI

Packaging Machine: "Multivac" AG-6,

AG-8, AG-80, AG-800, A200, A-300,

A-400, AB-100, M-8..., M-8..D,

M8..., M8.../..., M-72, R7...,

R-5..., R-80, RT5..., CD-6...

Sealing Machine: "Multivac" AG-4,

B-6, BG-6, R-67, R-70, AGW, AGV,

AG-5, B-7, AG-500, AG-900

Rollstock Vacuum Packaging Machine:

"Multivac" M100

MUNSON MACHINERY COMPANY INC.

UTICA, NEW YORK

Rotary Mixer: 700-TSS

MURPHY STR

ST. JOSEPH, MISSOURI

Segmented Tooth Roller: M-15

MURZAN INC

NORCROSS, GEORGIA

Sanitary Double Diaphragm Pump:

DL...SL, PI...SL, PI50DL, PI50SL

- N -

N & W PACKAGING SYSTEMS, INC.

KANSAS CITY, MISSOURI

Form, Fill, and Seal Packaging

Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.

CHICAGO, ILLINOIS

Rotary Filling Machine

(Powder/Granular) Model:

"Sanifill"-...

NANTSUNE IRON WORKS COMPANY, LTD.

OSAKA, JAPAN

Meat Slicer: "High Clean" NHC

Slicer: NHC-U

NATIONAL CONTROLS, INC.

SANTA ROSA, CALIFORNIA

Drum Fillers: 22-MCSSF, 22-MTFF,

16-MTFF, 16-MCSSF, 20-MTFF,

24-MTFF

Dual Scale Filling System:

23TFF2-E

S/S Scales: 3207, 3224, 3234,

3250, 3220-10, 3220-25, 3220-50,

220-100, 3260, 3255/58

Scales (with suitable stand):

3230, 3240, 3241

Weight Meter: 5786

Electro scale: 475

NATIONAL CYLINDER GAS

KING OF PRUSSIA, PENNSYLVANIA

Nitrogen Freezer: (Ultra-Freeze)

2-10, (Ultra Freezer) 2-10-7S,

(Ultra-Freezer) 2-20,

(Ultra-Freezer) 4-30

NATIONAL INDUSTRIAL MFG.

BURLINGAME, CALIFORNIA

"Nieco" Broilmaster: 2500-S,

1000-L, 1200-S, 3700-S, 4900-S

Grill Master Belt Grill: MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.

BALTIMORE, MARYLAND

Sanitary Filling Valve: SAN-60

Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.

WARREN, MICHIGAN

Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERY

HINGHAM, MASSACHUSETTS

Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.

CONYERS, GEORGIA

Spiral Ham Slicing Machine:

HA-10069

NEBCON MATERIAL HANDLING SYSTEMS

OMAHA, NEBRASKA

Vertical Snout Stripper: 733

S/S Offal Hanging Truck: 1910

NEBRASKA CONVEYOR INC.

COUNCIL BLUFFS, IOWA

Stainless Steel C Hook/Knife

w/Sterilizer: 604C

Hide Puller: 643

S.S. Tripe Scalding: 610

Lazy Susan: 685

S. S. Packing Table: 517

S. S. Slat Moving Top Table: 634

Belt Conveyor: 680

Vat Dumper: 1023

Boning Table w/Cutting Boards: 509

Jaw Puller: 725

NELGO MANUFACTURING

WAKURASA, INDIANA
Smoker/Cooker: SS-2

NERCON ENGINEERING & MFG., INC.
OSHKOSH, WISCONSIN
Ham Trim & Bone Conveyor: S. O. 8657

NESTAWAY, INC.
CLEVELAND, OHIO
Wire Container "Smokrak":
....NY/CR,SS
Wire Container "Chilrak":
....NY/CR,SS

NESTIER CORPORATION
MILFORD, OHIO
Meat Lug Lids: 02-...., 03-....,
06-...., 08-...., 15-...., 18-....
Meat Lug w/Drain Holes: 18-....
Bulk Containers: 22-....
Bulk Container Lids: 23-....
Plastic Drums: 21-....
Plastic Drum Lids: 21-....
Tote Boxes: 09-....
Tote Box Lids: 10-....
Meat Dolly: 34-....
Plastic Meat Trays: 18-465, 18-467
Meat Lugs 01-...., 07-...., 11-....,
17-...., 18-...., 04-....
Containers (w/optional lids):
47-....

NEW BRUNSWICK INTERNATIONAL, INC.
EDISON, NEW JERSEY
Load Cell Scales (With Suitable
Stand) DS-6--30, DS-60-30D.
S/S Scale: DS-260
S/S Platform Scale: DPS-8000
Electronic Platform Scale: DS-410

NEW ENGLAND SHEET METAL
FRESNO, CALIFORNIA
Cured Meat Rinsing Conveyor: 2760

NEW LONDON ENGINEERING COMPANY
NEW LONDON, WISCONSIN
Conveyors: 200, 2235-DB, LL-320

NEWMAN MEATS, INCORPORATED
BRENNHAM, TEXAS
Aluminum Bun Trays for Baking Only
(product will be placed on
parchment paper): 9001

PAUL L. NICCOLLS
CALIFORNIA, MISSOURI
Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY
KANSAS CITY, MISSOURI
Sup-R-Clean Food-Veyor: WSC12-24-12,
WSC18-16-12
Gizzard Skinning Machine: 1350-..
Shackle: J-24-C-SS, J-24-E-SS

NIJHUIS INC.
(Formerly NIJHUIS SCHLACTTECHNIEK,
LICHTENVOORDE, THE NETHERLANDS)
HOLLAND, MICHIGAN
Nijhuis Automatic Scalding Tank:
"Turn-O-Matic" NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-....-D, N-....-D
Moving Top Table w/Washer:

NMTT-....
Multi-Purpose Polishing Machine:
"Nijhuis" NPM-..
Nijhuis Singeing Machine: NSF
"Spitfile" -..
Nijhuis Scalding Tank: NST -....
Scalding and Dehairing Machine:
NHDGE-...., NHDGG-....,
NSLSE-...., NSLSG-....
Infra-Red Carcass Sterilizer:
NIFR-....
Back Fat Sheetening Slicer: 1-A

NIJHUIS SCHLACTTECHNIEK
LICHTENVOORDE, THE NETHERLANDS
Nijhuis Automatic Scalding Tank:
"Turn-O-Matic" NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-....-D, N-....-D
Moving Top Table w/Washer:
NMTT-....
Multi-Purpose Polishing Machine:
"Nijhuis" NPM-..
Nijhuis Singeing Machine: NSF
"Spitfile" -..
Nijhuis Scalding Tank: NST -....
Scalding and Dehairing Machine:
NHDGE-...., NHDGG-....,
NSLSE-...., NSLSG-....

NITTA INDUSTRIES CORPORATION (FORMERLY
NITTA BELTING CO., LTD.)
OSAKA, JAPAN F-541
Belt (Food Contact): White NLG.
WU-12BK, WU-12AK, CC-7AK, CC-6AK,
CC-12AK, EC-20B

NITTA INTERNATIONAL, INC.
NORCROSS, GEORGIA
Belts (Food Contact): WU-6A,
WU-6AK, WU-12A, WU-12AK, WU-12B,
WU-12BK
Clima-12UF, 12CF, 20CF, 30CF,
07UF, 07CF, 06CF
Espot-20CC, 30CC, 40CC, 55CC,
81CC
WF-07UF, WF-12UF
Belt (Direct Food Contact): WFS-10
UF

FRITZ NORBURY CO.
PINEVILLE, LOUISIANA
Hand Activated Hand Wash Valve
(Used with proper pressure
regulator on water supply line):
FN-100

NORDSON CORPORATION
AMHERST, OHIO
S/S Pump: 64B
Spray Gun Assembly: A7A
Air Elevator for Pump: 64B
Spray Gun: NPE-2A
Agitated Hopper: NPE-H3
Heater: NH-4
Filter S/S: 161510
Circulation Valve Kit: 244778,
244780

NORDSON CORPORATION
NORCROSS, GEORGIA
Bone Foam/Foam Melt System:
"Nordson" 130, 150, 170 (Product
label shall indicate presence of

"Bone Foam".)

NORMAN MACHINERY COMPANY
NEWARK, NEW JERSEY
Mixers: 150, 400, BDSL-....,
BDHL-....
Hi-Speed Mixers (Impeller and
impeller drive assembly must be
disassembled daily for cleaning
and inspection): DS-...., DH-....

NORR ENGINEERING-MANUFACTURING CO.
FORT WAYNE, INDIANA
Flexible Packaging Machine: Series
F

NORTHFIELD EQUIPMENT & MFG. CO.,
NORTHFIELD, MINNESOTA
Freezer Belt (Food Contact):
Omni-Grid, Omni-Flex, S, G
Freezer: Spiral (Acceptance applies
to the conveyor only. Each
installation must be reviewed by
the Equipment Group.)

NORTHFIELD FREEZING SYSTEMS, INC.
NORTHFIELD, MINNESOTA
Spiral Freezers w/Enclosures: NFS-G,
NFS-S

NORTH STAR ICE EQUIPMENT COMPANY
SEATTLE, WASHINGTON
Ice Maker: 60, 10, 20, 40, 90
Ice Rake & Elevator System:
R15/17-73
Pneumatic Ice Conveyor: PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.
OMAHA, NEBRASKA
Paunch Umbrella Washer: PU-74-1
Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY
SPRINGFIELD, MISSOURI
Batter and Breeding Machines: 71-A
Gas Fired Oven: 363GO
Fryer (Gas): NF-3410
Shaker-Sifter: NRDS-14
Drum Breeder and Batter System:
NRD-14, NRDB-14
Fryer (Gas) With Storage Tank:
NF-....
Fryer (Electric) With Storage
Tank: NFE-....
Continuous Oil Filter: "Filter
King" NF-....
Infed Transfer Conveyor: NT-....
Pack-Off Conveyor: NP-....
Shuttle Conveyor: NSC-....
Spreader Conveyor: NSPC-....
Combination Vat Dumper: NCDV-....
Conveyor Inspection Trim:
NCIT-....
Rotary Blancher: NRBL-....
Dewatering conveyor: NDC-....
Conveyor: NC-90-....
Cooling Conveyor: NCC-....
Column Dumper: NCD-....
Lazy Susan: NLS-..
Preduster: NDP-..
Batter and Breeding Machine: SK-8,
SK-14
Countertop: "Lil Breeder"
Continuous Fryer Reserve Tank:

NF-...-, NRT-...-
Oven: 3600
Mixer/Blender: NMB-....
Mixer/Blender: NMB-...-
Oven: NO-...-
Preduster: NPD-...-
Infeed Conveyor: NC-...-
Pack Off Conveyor: NPC-...-
Batter Breeding Machine: "Lil
Breader"
Batter Breader: SK-...-
Stack Freezer Conveyor: NSFC-...-
Batter Applicator: NBA-...-
Egg Roll Machine: NER-900

NOVEX, INC.

WADSWORTH, OHIO

Conveyor Belt (Food Contact):
"Novitane" FG95A, FG-55D, FG,
FG-40/85-COS, FG-40/95-COS,
FG-90/85-CBS, FG-C-90/85-CBS,
FG-B-90/85-CBS

NU-MEAT TECHNOLOGY

SCOTCH PLAINS, NEW JERSEY

Conveyor Cuber: "Convey Cuber"
Power Knife: "Nu-Meat" PLF-78, DA88
Oleodynamic Tenderizer: "AXEL"
Tumbler: "THIELE" T-...., T-....
Grinder: TCS...AN, TCS150 Compact

NUNNERY-FREEMAN COMPANY

HENDERSON, NORTH CAROLINA

Grill: (Electric)
Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS

WESTCHESTER, PENNSYLVANIA

Grill: (Turmix)

NUTEC MANUFACTURING

ORLAND PARK, ILLINOIS

Patty Machine: Nutec 1A, 745

NUTRIDAN ENGINEERING A/S

DENMARK

Bacon Press: IV

NU-VU FOOD SERVICE

MENOMINEE, MI

Oven: BO-16R

N. V. GEBROEDERS NAEFF

LOCHEM, HOLLAND

"Naepo" Cutting Boards

- O -

OAKES MACHINE CORPORATION

ISLIP, NEW YORK

Continuous Mixer: 14MC15A

ODENBERG K & K

SACRAMENTO, CALIFORNIA

Processor Cooker: 15-....

ODEN CORPORATION

BUFFALO, NY

Pro/Fill (used w/NEMA 4/12 control
cabinet): 5000
Pro/Fill: 3000

OHAUS SCALE CORP.

FLORHAM PARK, NEW JERSEY

Scales: 88..F, 88..Series S/S
Platform Scale (w/I 20W
Indicator): WB..., WB..., WBS...,
WBS...
Scales (for packaged product only):
GT..., GT...., GT....L, CT...,
CT..., CT...., CT....L, CT....L,
E..., E...., E....D, E....D

O. H. I. CO.

STOCKTON, CALIF.

Pole Dumper: PD-6E
Blender: B2E, B3E, B5E, B15E
Vacuum Blender: VB2E, VB3E, VB5E,
VB15E
Oven: SSH-110
Tenderizer "Rollo Massage" M-1
126A
Drum Dumper: DD18H
S/S Drum Tumbler: DT18H
Tumbler-Shaker and Loading
Assembly: TS-2000
Tenderizer W/Conveyor: 500
Turkey Breast Tumbler: TM-5000
Screw Conveyor Metering Device:
M-D301

OHIO CREAMERY SUPPLY

CLEVELAND, OHIO

Sanitary Liquid Holding and Transfer
Tank: ...GAL

MIKE OLDHAM COMPANY

SAN GABRIEL, CALIFORNIA

Product Bins w/Drain: D-240, D-276,
G-300

OLD RANCHERS CANNING CO.

UPLAND, CALIFORNIA

"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY

GRAND RAPIDS, MICHIGAN

Wrapping Machine: 898-SF, 906,
999-NSF, 1016 RR, 906GF, 1080,
1006
Slicer: 797S, 797SG
Trayveyor: 54-...
Transfer Pump: 58-030
Piston Filler: 60-040
Heat Sealing Assembly: 713506,
713561

GEORGE J. OLNEY, INC.

WESTERNVILLE, NEW YORK

S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION

LAKE SUCCESS, NEW YORK

Fibre Optic Scope (USDA
inspectors at plants using this
device must be trained and be
proficient in its use.):
1F13D3-60, IF..D4-..., IF.S4-...,
ENF-..., PF-27., PF-28WC, PF-14,
L-160-....-XX,
MIF-....-000-XX-ILG,
MIG-....-090-XX-ILG,
G093-034-040-SW,
Y093-055-40SW120-30,
K-....-..., A24..

OMAR DI GUERNELLI IVANO & C.S.A.S

BOLOGNA, ITALY

Tortellini Machine: Omar 540-9P

OMECO-BOSS COMPANY

OMAHA, NEBRASKA

Bagging Table: 1076
Landing Table: 1065
Lazy Susan Table: 1077
Boning Table: 1061-A, 1061
Fat Grinder & Pump Ass'y: 1078
Sheep Viscera Inspection Table: 678
(Sanitized with 180 F. water.)
Cattle Head Flush Cabinet: 689-A
Snout Stripper: 248
Hog Viscera Inspection Table: 218,
219 (Sanitized with 180 F.
water.)
Hog Head Table: 225
Boning Conveyor Table: 1060-A
Tripe Inspection Rack: 713
Meat Tumbler
Head Flush Booth: Sheep
Hide Puller (OMECO-ARMOUR): 711
Fat Conveyor: 1064-A
Vat Dumper: 1125
Tripe Scalding: 643
S/S "V" Type Tripe Scalding: 642
Paunch Table: 682
Belly Roller: 422
S/S Flight Table: 404
Tripe Umbrella: 644
Head Flush Cabinet: 688
Head Work-Up Table: 686
Jaw Puller: 691
2-Section Fat Box: 684
Tongue Wash Tank: 704
Pluck Table: 685
Condemned Head Truck: 692
Head Splitter: 712
Beef Viscera Inspection Table: 670
(Sanitized with 180 F. water.)
Fat Wash Box: 220
Hog Head Splitter: 228
Automatic Hog Head Splitter: 229
Belly Roller: 407
Viscera Separating Table: 221
Meat Wash Table (3 Compartments):
232
Perforated Top Table: 126
Trim Table: 2212
Ham Skinning Saddle: 420
Hog Jaw Puller: 227, 249
Tongue Washer: 240
Shoulder Cutter: 406
Side Splitter: 412
Hog Stomach Opening Table: 223
Rotary Head Flush Cabinet: 689
Bone Saw: 419
Paunch Table: 681
Conveyor: 1064-A, 1064
Screw Conveyor: 1087
Boning Table: 1061-A, 1058-A
Shrink Tunnel: 1074
Dry-Off Unit: 1075
Perforated S/S Top Table: 686-A
Truck: 1606, 1607, 1602, 1603,
1604, 1605, 1608, 1609, 1612,
1613, 1614, 1616, 1618, 1617,
1624
Tongue Hook: 827B
Hide Puller: 702
Dump Bucket (Bottom): 1002
Round Nose Truck, S/S: 1610

S/S Boning Table: 125, 1060
 S/S Utility Table: 121
 Belly Knife: 421
 Square Nose Truck, Galvanized: 1611B
 Square Nose Truck, S/S Body: 1611
 Sausage Truck: 1600-1601
 Hog Polisher: 213, Brush Type 216
 S/S Vat: 1100
 Beef Carcass Washer: 725
 Sheep Carcass Washer: 727
 Beef Head Washer: 726
 Heart Slasher: 230A
 Heart Washer: 230B
 Market Truck: 1044 Special
 Spike Hog Head Workup Conveyor: 250
 Tables: 122, 123, 124
 Meat Wash Sink: 202
 Chitterling Dewatering Machine: 247
 Dyna Jet Tripe Washer: 729
 S/S Fresh Meat Trees: 140, 141
 Lazy Susan: 218
 S/S Poultry Chill Vat: 1101
 Metal Slat Trucks: 1626, 1627
 Table Model Cut-Off Saw: 424
 Gambrel Cord Cutter: 403
 Hog Hide Puller: 280 and 280-A
 (This is with the understanding that the puller will be installed sufficient distance from the center line of the rail to preclude contact of the carcass with the pulling mechanism and will be operated in a manner to preclude carcass contamination from falling debris and other foreign material).
 Wire Mesh Conveyor: 1085
 Belt Conveyor: 1057
 Ham Cut-Off Knife: 425
 Bagging Hopper: 161
 Liver and Lung Slasher: 242
 Stationary Hog Viscera Inspection Table: 222
 Fat Pump: 1086
 Automatic Hog Stamper: 285
 Hog Scalding Tub: 205
 Final Hog Wash Cabinet: 730
 Hog Spray Cabinet: 738
 Glycol Chiller: 1084
 Electric Stimulator 625A, 625 (Automatic), 625C
 Trim Bin W/Discharge Screw: 1088
 Pneumatic Divert System: 1059
 Rotary Snout Puller: 244
 Rotating Head Splitter: 228
 Automatic Hog Singer: 215-2
 Up-Type Hide Puller: 710
 Hog Polisher: 287
 Hog Pre-Dryer: 288
 Hog Carcass Pre-Washer: 288
 Hog Carcass Air Pre-Dryer: 217
 Head Hold Device: 705

OP/TEC, INC.
 MILFORD, MASSACHUSETTS
 Meat Analyzer: "Lean Machine: LM-1

ORICS INDUSTRIES, INC.
 FLUSHING, NEW YORK
 Hot Seal Machine: SLS-VGF-....
 Pump: TP-1G-1000
 Filler: VF-ND-3200
 Conveyor: SLC-...

OSSID CORPORATION
 SCOTLAND NECK, NORTH CAROLINA
 Stretch Wrapping Machine: 500
 Sealing Unit: 500

OWENS-CORNING FIBERGLASS CORP.
 TOLEDO, OHIO
 Fiberglass Storage Tanks: MAC, MDBC, MFBC

OWENS-ILLINOIS, INC.
 SAN JOSE, CALIFORNIA
 Steam Vacuum Cappers: 46-200 Series, 46-400 Series, 58-200 Series
 Gas Flush Tunnel: 10-..

OXY-DRY CORP.
 ELK GROVE, ILLINOIS
 Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.
 ASTORIA, NEW YORK
 Bag Loader: 502 S/S

PACHECO, INC.
 HACKENSACK, NEW JERSEY
 Manicotta/Cannelloni System:
 MCS-2-12-6000 consisting of
 Dough Sheeter: SH-2-12-6000
 Blanching Tank: BT-2-12-6000
 Cooling and De-Starching Tank:
 CD-2-12-6000
 Process Conveyor: PC-2-12-6000
 Filler Pump: EK-2-12-6000
 Flipper Roller Mechanism:
 FR-2-12-6000

PACIFIC PACKING MACHINERY CO.
 LOS ANGELES, CALIFORNIA
 Filling Machine: VBFV
 Proter Vacuum Packaging Machine: P-90

PACIFIC SCIENTIFIC COMPANY
 PORTLAND, OREGON
 Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY
 LOS ANGELES, CALIFORNIA
 Lamp (Westinghouse): WL-782-L30
 Note: Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

PACK WEST MACHINERY CO., INC.
 PASADENA, TEXAS
 Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANY
 EAST LONGMEADOW, MASSACHUSETTS
 Packaging Machine: BW-6, TWH-S
 Wrapping Machines: 6-U, 6-UE, 6-UES, UE-6A

PACKAGING AIDS CORP.
 SAN RAFAEL, CALIFORNIA
 Vacuum Sealer: 73VS, ..VS..

"Impulse"
 Vacuum Barrier Sealer: 73VBS, ..VBS.. "Hot Bar"
 Audionvac: VM 101, 151, 201

PACKAGING EQUIPMENT SALES
 IVYLAND, PENNSYLVANIA
 S/S In Feed Conveyor: PFM-2000
 Horizontal Wrapper: PFM-200
 Ameripak Horizontal Wrapper: PFM-50, PFM-200

PACKAGING RESEARCH CORP.
 DENVER, COLORADO
 Fillers: PRC-F, PRC-P, .S-..., ..S-..., .SB-..., ..SB-..., 4PSB, 8PSB
 Pressure Regulating Accumulator: 216PR, 300PR
 Pressure Regulator: 10PR
 Vertical Powered Screw Hopper: VPSH-H, VPSH-E
 "Versaform" Former: VF-...-..., VF-...-....

PACKAGING SYSTEMS/3M
 ST. PAUL, MINNESOTA
 Sealing Machine (S-647 "L" Clip Applicator) 5790

PACKERS DEVELOPMENT CORP.
 ROCHESTER, NEW HAMPSHIRE
 Air Operated Skinning Knife: "Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.
 OMAHA, NEBRASKA
 Neck Pins: RMB-1
 FL Type Head Inspection Stand: 1730
 Flat Top Tables: FT-...-..., FT-...-..., FTBS-...-..., FTBS-...-...
 Cutting Board: "Packers" 60750, 60751-E
 Maja Skinning Machine: FIM436
 Derinding Machine: ESB440, SBA410, SBA415
 Automatic Derinding Machine: VBA600A, BVA700A
 Derinding Machine: ESM-435, VBA-500A
 Skinning Machine (membrane): FEM 436
 Maja Ice Machine: SA-....
 Storage Container: E-...
 Evaporator: RVE-...
 Airless Membrane Skinner: "Maja" EVM-437

PACKERS MACHINE AND MFG. CO.
 TOLEDO, IOWA
 Tripe Washers: SS-..., GSS-...

PACKRITE/TOLEDO SCALE
 FRANKSVILLE, WISCONSIN.
 Plastic Sealer: 4
 Meat Sealer: Poly-Motor-Jaw
 Band Sealer: 6000

PACMAC INC.
 FAYETTEVILLE, ARKANSAS
 Wrapping Machine: 9000

PADGETT-SWANN MACHINERY COMPANY, INC.
 TAMPA, FLORIDA
 Conveyor: HBC-...

P.A.L.G.A.

AVIGNON CEDIX, FRANCE
 Mini Brochetteur: 36/FF
 Auto Brochetteur: 64-FF
 "Brochette" Cutter: TPR
 Skewerer: PP
 Demoulder: Demoulder
 Skewerer with Cutter: ET250

PALLET DEVELOPMENT, INC.

AMBRIDGE, PENNSYLVANIA
 Plastic Pallet (For Packaged Product Only): 300

PALL TRINITY MICRO CORP.

EAST HILLS, NEW YORK
 S/S Filter Housing: VSANL, VSATL, VCS, VES, EDL, MLL, MES, LC, SANT., SANL., SANW, SANE., STLAB..., SLK, SLL, BF & PO1-L (in S/S only)
 Polypropylene Self Contained Filter & Housing Units (Disposable): DSLK, DFA

PALMIA, AB

SODERHAM, SWEDEN
 Grinder: "Palmia" P-250, P-300, P-400

STEPHEN PAOLI MFG., CORP.

ROCKFORD, ILLINOIS
 "Paoli" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21
 Deboning and Desinewing Machines: "One Step" 19, 20, 21, 22, 22-H, 23

PARAGON PWC, INC.

KING, NORTH CAROLINA
 Shackle: 1000, 5000

PARAMOUNT PACKAGING CORP.

CHALFONT, PENNSYLVANIA
 Poultry Loading System: 1500
 Pad Dispenser: 1500A
 Para-Loader: 2000

J. C. PARDO

BALTIMORE, MD
 Combination Tumbler Chiller/Cook Tank: CKCT/TC

PARK RUBBER COMPANY

LAKE ZURICH, ILLINOIS
 Cutting Boards: Cut-Rite, Simona 2000

J. E. PARKER AND COMPANY

EATON, OHIO
 Poultry Broth Concentrator: JDC-361

PARKSON CORPORATION

FT. LAUDERDALE, FLORIDA
 Rotary Screen: 2000X

PARSONS AUTOMATIC SCALE COMPANY

BERKELEY, CALIFORNIA
 Macaroni Scale
 Scale Assembly EL-WA

PARTCO, INC.ORLAND PARK, ILLINOIS

Perforator Cuber: PC-28

PASCO MANUFACTURING INCORPORATED

OCONTO FALLS, WISCONSIN
 Belt Conveyor: BC-100

PASTA-MAT, INC.

MASPETH, NEW YORK
 Automatic Tortellini Machine: 130-G, 130-G-4
 Automatic Ravioli Machine: D-74-G
 Heavy Duty Ravioli Machine: HDR-...
 Automatic Dough Laminators: APL-...

PASTA WORLD

E. FARMINGDALE, LONG ISLAND, NEW YORK
 Tortellini Machines: MGT..P/..., AA...
 Ravioli/Tortellini Machines: MGC..P/..., R/N....
 Sheeter/Kneader Machines: SA..., CA...

PASTEURAY COMPANY

ST. LOUIS, MISSOURI
 Ultraviolet Lamp (Non-Ozone): P-11-20, P-25, P-30-13, P-33, P-41, P-50, P-72 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.

SAN ANTONIO, TEXAS
 Mechanical Freezer: "High Flux" 48
 Transfer Conveyor: TC-....
 Water Chiller: IC-....
 Spiral Freezer: (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-....
 Spiral Freezer: HI-QF 1200-....

PATTERSON INDUSTRIES, INC.

EAST LIVERPOOL, OHIO
 Double Core Mixer "Thoroblender Type A"

PATTERSON-KELLEY COMPANY, INC.

EAST STROUDSBERG, PENNSYLVANIA
 Twin-Shell Blender: SB, IB
 Zig-Zag Blender: CSS-M
 Heat Exchanger: HX-12D-67-L2
 Plate Heat Exchanger: V-13

PATTY-O-MATIC

FARMINGDALE, NEW JERSEY
 Patty Machine: 445 SDA, 800 SDA, 1260

PAXALL CIRCLE MACHINERY

GLEN ROCK, NEW JERSEY
 Heat Sealing Machine: "Rychiger" JP-10
 Filling & Heat Sealing Machine: 1716 BK., 1716 BA..

PAXALL PARSONS MACHINERY

BERKELEY, CALIFORNIA
 S/S Combination Weigher: World Star 14

PBM INC.

IRWIN, PA
 Flush Tank Ball Valve: FTH-..
 Ball Valve: SPH-..

PEARCE AND COMPANY, INC.

DANVERS, MASSACHUSETTS
 Band Saw: HS-5M

PEARSON ENTERPRISES INC.

JACKSONVILLE, FLORIDA
 Tectron Metal Detector: 5500
 Conveyor: 19

PEDCO, INC.

RUSSELVILLE, ARKANSAS
 Infeed Separator: PC-200

PEERLESS MACHINERY CORP.

SIDNEY, OHIO
 Dough Mixer: MSS-..., MSS-....
 S/S High Speed Dough Mixer HSS-....

PEERLESS METAL FABRICATORS, INC.

BRIDGEVIEW, ILLINOIS
 S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY

EVANSTON, ILLINOIS
 S/S Scale: 832S, 832SRD, 85S, 810S, 820S, 840S, 1060S, 10100S, 10200S
 Electronic Scale: PS-10F, PS-100P, PS-100PR

PEMBERTON-BOLDT, INC.

DES MOINES, IOWA
 Strainer: HS-225
 S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING EQUIPMENT

CO., MEMPHIS, TENNESSEE
 Deep Fat Fryer: BR-S
 Hog Slinger: 1926
 Neck Washer: Neck-A-Matic MDM67A, JM-73A
 Hog Polisher: SPB-11
 Spreader Conveyor: VB-800
 Hydran Separator: HS-250

J.D. PEMBERTON, INC.

MADISON HEIGHTS, MICHIGAN
 "Pemco" Hoist and Dump Cart

PENN SCALE MFG.

PHILADELPHIA, PENNSYLVANIA
 Scales: 1015 FS, 1030 FS, 1060 FS
 Deep Scoop Scales: 1015V, 1030V

PENNSYLVANIA SCALE COMPANY

LEOLA, PENNSYLVANIA
 Fan Scales: SI-100-H-U, 1-10-U, SI-10-U, 40-U, 450-U
 Over and Under Scales: DPS-3-U, D-S-U, D-5-RB-U, D-10-U, D-10-X-U, D-10-12-X-U, DS-3-U, DS-3X-U, D-45-U, D-45-X-U, D-12-U, D-12-B-U, D-20-U, DC-3-U, DC-8-U, DC-8-S-U, DC-10/50-U, DC-10/50-X-U
 S/S Scale: DPS-10-U
 S/S Sanitary Scale: 601-U, 625-U

S/S Bench Scale: DSC-1-20
Electronic Weighing System: 4300
Electronic Load Cell: 6200
Scale: Over/under 4500, 6200
Over/Under Checkweighing Scale:
4700
Scale: 50 "Nema"4
In-Counter Portion Control Scale:
60-W
S/S Checkweighing Scale: 4500, 4700
S/S Bench Top Scale: 6200
S/S Low-Profile Platform Scale: 6600
S/S Bases: 6400 Series

PER-FIL INDUSTRIES

BURLINGTON, NEW JERSEY

Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.

ROCHESTER, NEW YORK

Barrel Deheader (Horizontal
Cutting): 3PETERS MACHINERY CO.

CHICAGO, ILLINOIS

Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE

GAINESVILLE, GEORGIA

Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101
Back Half Quartering Machine: CC:
184
Giblet Chiller w/Rotary Unloader:
WP-984Accumulator System: AWS-224
Giblet Dewatering Belt: TW-202
Utility Conveyor: 287
Skin Cutter: SC-390THE PFAUDLER CORPORATION

ROCHESTER, NEW YORK

Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-...., C-..., RP-....M
"Glasteel" Chemstor Tanks: Vertical
CV-....., Horizontal CH-.....PHILADELPHIA BELTING CO.

FOLCROFT, PENNSYLVANIA

Belts (Food Contact): Hycar CP,
PVC WhitePICK HEADERS, INC.

WEST BEND, WISCONSIN

Cooker: SC-....

THE PICKWICK COMPANY

CEDAR RAPIDS, IOWA

"Spin-Pik" Poultry Pickers: JS-1B,
JS-2A
Poultry Scalders: 5A-...
Poultry Scalders: AS with
"Dunkmaster": AD
Eviscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT
Poultry Pickers: "Spin-Pik" JS-3A,
"Spin-Pik" JS-3ARD
Outside Bird Washer: BWOTHE PIE-MATIC CO., INC.

CONVERSE, TEXAS

Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.

WATERLOO, ONTARIO CANADA

Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler: VPF-35,
VPF-35P
Clipper Portioner: CP-20
Ham Stuffer: HST-...
Ham Can Filler: PSF-3
Rotary Can Filler: PSF-2
Pullman Can Filler: PLF-12-22
Stuffer: HP-30
Mold Retarder: PR-32
Clipper Portioner w/Clipping
Devices: CPX-25SC
Clipper Portioner: CP20SC
Vacuum Hopper: CVH-101WILLIAM PINSKY ASSOCIATES

HILLSIDE, ILLINOIS

Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT

PENNSGROVE, NEW JERSEY

Stuffer, Model Baader: 702, 703
Hog Scalding-Dehairer: BJ-....,
BM-....
Skinner: AS-...., ASK600/., ASB....PISCES INDUSTRIES LTD.

WELLS, MICHIGAN

Computerized Weight System: PCS-300,
PCS-400PITCO MASTERMATIC, INC. (FORMERLY J. C. PITMAN AND SONS, INC.)

CONCORD, NEW HAMPSHIRE

"Pitco" S/S Frialators: 18, 20, 24,
26, 34, 14
Fryer (Mastermatic) (Economy Line):
600, 700, 800
Fryer (Mastermatic) (Deluxe-Line):
16-24, 18-24, 12-30, 14-24,
16-30, 18-30, 20-30, 22-30,
24-30, 14-30, 24-34, 12-34, 14-34,
16-34, 18-34, 24-34, 22-24, 10-30,
10-34
Fryer (Mastermatic) Stainless
Steel: 350, MPE-60
Transfer Conveyor: TC-...
Fryer - S.S. Heavy Duty Frialator:
24-34, 24-54
Conveyorized Filter: MF 824, MF 836,
MF 848PITTSBURGH BRASS

ERWIN, PENNSYLVANIA

Valve: FTH-..

PIZZAMATIC CORPORATION

SOUTH HOLLAND, ILLINOIS

Sausage Depositing Head & Stuffer:
S-5000
Automatic Sausage Depositor: 500-A
Sausage Depositor: 1500A
Sauce Applicator: 2100A
Double Lane Conveyor: 3000A
Conveyor, Sauce & Sausage
Applicator: SSXIDPIZZA SYSTEMS, INC.

PATASKALA, OHIO

Dough Press: M-3206
Conveyor: 3615
Topping Line Conveyor: TPLC-10PLANET PRODUCTS CORPORATION

CINCINNATI, OHIO

Frankfurter Loader: PPC-..
Sausage Link Loading Machine: PPC-L2
"Link-N-Load"
Sausage Link Loader: PPC-L2P "Link'N
Load"PLANT EQUIPMENT FABRICATORS, INC.

LOVEJOY, GEORGIA

Pork Skin Cooker: 1000PSC
Oil Level Tank: 1000-1
Pellet Feeder: 200-PF
Pork Skin Cooling conveyor: 15-CC
Pork Skin Tumbler: 100-PST
Flavor-Salter Applicator: 100FS
Fryer: PEF-....
Incline Conveyor: 250-IC-..
S/S Holding Tank: HT-..., H-10-4-4
Dough Roller Conveyor: ...PEF
Freezer (Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch): SpiralPLAS-TANKS INDUSTRIES, INC.

FAIRFIELD, OHIO

Fiberglass Polyester Brine Tanks:
815, 1015, 11515, 1220PLASTECH INTERNATIONAL, INC.

WARMINSTER, PENNSYLVANIA

Plastic Drum: PB-..
Tank "Bulkitank": MT-...., BV-...
BVW-..., BTF-38, BTF-..., BTFR-....
"Bulkitank" Lid: BVL-..
Bulk Liquid Container: LS 330
Bulktilt: BK-24TW
Huskies Batch Container: ..SBC,
..SBC, ..NBC
Bin "Bulkitank": BVDR-40 Rotatable
Mobile Ingredient Bin: MB-..
Mobile Ingredient Bin: MB-3+3
Bin "Bulkitank": BVD-40
"Bulkitank": BVP-...
Kitchen Kart: K C-8
Brine Tank: BVP-46
Bin: BV-43
Tank, "Bulkitank": BV-43
Bulktilt: BK-18TW
Emulsion Tank: BVDS-...
Ham Tray: BVT-...PLASTIC SUPPLY & FABRICATING COMPANY

DENVER, COLORADO

Patty Mold

PLUS CONTAINER MACHINERY CORP.

WHEELING, ILLINOIS

Closure Machine: CMC, 123A, 123B,
II-., III-CT, CMC-E
Comtec Pie Press: 1100
Hooding Machine: H-I, H-II
Capping Machine: IVM
Sealing Machine EFS-..., PBS-8
Automatic Hooding Machine:
H-IISL-..
Bench Heat Seal Machine: UCS-15

POLLUTION CONTROL SYSTEMS

COON RAPIDS, MINNESOTA

Stainless Steel Heat Exchanger:
16000-141

POLYMAX USA INCORPORATED

SCHAUMBERG, ILLINOIS

Belt (For direct contact):W
FDA,W FDA,W FDA
Belt (For packaged product only):
2E016W-NP FDA

PORTABLE TOOL & ELECTRONICS
INC. AND RYCO PRODUCTS DIV.

WARREN, MICHIGAN

Spiral Slicer: 81

PORTCO CORPORATION

VANCOUVER, WASHINGTON

"To Suit" Platform Trucks: 24MP-1,
PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.

PADUCAH, KENTUCKY

Belts (Food Contact) White PVC:
Portec W-10

PORTEC INC., FLOWMASTER DIV.

CANON CITY, COLORADO

Power Turn Conveyors:
S/S AAA-...., S/S AA-....,
S/S A-...., S/S B-....,
S/S C-...., S/S LAAA-....,
S/S LAA-...., S/S LA-....,
S/S LB-...., S/S LC-....,
S/S LS..CL.., S/S S..CL...

Spiral Curve Conveyor:

S/S AAA-....-SP, S/S AA-....-SP,
S/S A-....-SP, S/S B-....-SP,
S/S ..CL..-SP

Spiral Lift Conveyor:

S/S AAA-....-SP-....,
S/S AA-....-SP-....,
S/S A-....-SP-....,
S/S B-....-SP-....,
S/S C-....-SP-....,
S/S S/S..CL..-SP-....

H. K. PORTER COMPANY

TRENTON, NEW JERSEY

Belts ((Food Contact) White &
Green: Nitrile

POSS LIMITED

ETOBICOKE, ONTARIO, CANADA

Mechanical Deboner: P.D.X.5, P.D.E.
2500
Deboner: PDX-1, PDL, PDE-500,
PDE-1500, PDE, PDX-4
Food Pump: 350-1250, 250-1250
Deboner: PDS-3000

POULTRY FOODS, INC.

MODESTO, CALIFORNIA

Transfer Hopper: 20
Conveyor: CV-2
Back Trim Conveyor: TR-200, TR-205

POWERBELT CONVEYOR SYSTEM, INC.

WOODBIDGE, ONTARIO, CANADA

Conveyor Belt (Food Contact): PCW

POWERMOUNT CORPORATION

PASSAIC, NEW JERSEY

Egg Roll Machine

PRATCO STEEL CORP.

BROOKLYN, NEW YORK

Vacuum Packaging Machine: PVS, PVL,
"Pratco-Vac"

PRC

ENGLEWOOD, COLORADO

Pump/Stuffer: PS-...
Twin-Piston Pump/Stuffer: HS-...
Fillers: PRC-F, PRC-P, .S-...
..S-..., .SB-..., .SB-..., 4PSB,
8PSB
Pressure Regulating Accumulator:
216PR, 300PR
Pressure Regulator: 10PR
Vertical Powered Screw Hopper:
VPSH-H, VPSH-E
Versa Form Former: VF.....

PRECISE TECHNOLOGY & ELECTRONICS, INC.

WARREN, MICHIGAN

Spiral Slicing Machine: 81

PRECISION ENTERPRISES UNLIMITED, INC.

RAVENNA, OHIO

Conveyor: 3001-...
Infrared Continuous Conveyor Oven:
1001-...
Belt Conveyor: 1201-.....

PRECISION FABRICATION

FOREST, MISSISSIPPI

Poultry Cutter: PF-100
Saw: PF-101 Cutter

PRECISION WEIGH CO.

KING, NORTH CAROLINA

Giblet Wrapping Machine: 1015

PRECO STAINLESS STEEL, INC.

WEST PALM BEACH, FLORIDA

Carcass Washer: 22-73
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY

SOUTH SAN FRANCISCO, CALIFORNIA

S/S Diaphragm Pump with Sanitary
Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.

FRANKLIN SQUARE, NEW YORK

Pressure Regulator: SS-SQ-12
Brine Pump: WST-A-5
Brine Agitator (Air Motor): PA-...,
SPA-...
Brine Agitator (Electric Motor):
SPET-..., PEX-..., SPEX-...,
PEC-..., SPEC-..., PET-...
S/S Brine Pump: SS-3L6, SS-35

PRINCE MFG. COMPANY

HOLLAND, MICHIGAN

Ham Boning Machine: F (All product
inspected for bone fragments by
establishment after deboning
operation)
Poultry Deboning Machine: 1

JACK PRINCE, INC.

GAINESVILLE, GEORGIA

Prince World" Poultry Deboning
Machine: I, MARK III, MARK V

Horizontal Deboner: 331

Mechanical Deboner: 221, 332

Comminuted Meat Deaerator: 325

Mechanical Deboner: 110

Pump & Hopper Assembly: 30

PRINCO INSTRUMENTS INC.

SOUTHAMPTON, PENNSYLVANIA

Sanitary Sensor Flange: L651, 652,
661, 662

PRITCHARD SALES, INC.

ATLANTA, GEORGIA

"Graham" Automatic Neck Breaker:
GANB-100

"Systemate" Automatic Eviscerator
(Manual positioning of viscera
for inspection necessary):

121042. (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180 F. water or 20 ppm residual
chlorine at point of use.)

"Systemate", Automatic
Eviscerator: MK-V (Manual
positioning of viscera for
inspection necessary. Surfaces
of machine contacting carcasses
must be sanitized between each
use with 180 F. water or 20 ppm
residual chlorine at point of
use.)

RAP Belt Conveyor: 05000

Automatic Bird Unloader: 31335

Oil Sac Cutter: GAOS-200

Conveyor Saw Table: 113069

Giblet Chiller: RAPGC-2, RAPGC-2R

Neck Skin Cutter: P-2000

Line Divider: GLD-300, GLD 300A,
GLD-300 B

Breeding Machine: CB-80

Eviscerating Line Shackle: RBES-304

Kill Line Shackle: BKS-304

Picking Machine: CH-6/, CE-6/.

Automatic Poultry Killer: WAK-101

Hand Gizzard Peeler: 71RAP

Inside Outside Final Bird Washer:

Mark II

Auto-Cone Breast Deboning System:
CCGD1

Gizzard Harvester: M-1

Leg Processor: LP-1

Cone Deboning Wheel: CCB1-5

Turkey Oil Sac Cutter: GAOS-200T.

(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or a solution of 20 ppm
residual chlorine at point of
use.)

Cone Deboning Wheel: CCB1-T

(Suspended from ceiling.)

Neck Skinner Machine: NS-1001

Gizzard Defatting Machine: NGW-1C

Automatic Opening Machine: "Mark"

III, "Mark" III-.. (Surface of
machine contacting carcasses must
be sanitized between each use
with 180 F. water or a solution
of 20 ppm residual chlorine at
point of use.)

Breast Filet Compressor: BFC-1

Front Half Portioning Machine:

PFMBP-1A
Gizzard Tenderizer: GTM-100
Rear Processing Machine: PRPMLP-1A
Thigh, Drum Processing Machine:
PTDPMLS-1
Automatic Parts Machine: APM-22
Automatic Cut-Up Machine: APM-22
Picking Machine: NP-../.
Saddle-Cut Machine: PSCM-HM-1-00
Automatic Wing Portioning Machine:
6000
Automatic Neck Breaker: "Mark" 16
Shackle: ICS-312-2
Automatic Breast Filet Machine:
1200
S/S Poultry Scalding: PSHE-4200
Over/Under Cone Deboning Conveyor:
OU-CD-18
Giblet Wrap Machine: "SYS"-3
Inspection Stand: ALP-2436

PRITTY/PAK, INC.
INDIANAPOLIS, INDIANA
Overwrap Machine: "Hanagata"
HP-...S, HP-...G

PROCESSING AND PACKING EQUIPMENT AND
SUPPLIES, FULLERTON, CALIFORNIA
Tripe Washer: 02-32-...-

PROCESSING MACHINERY & SUPPLY
PHILADELPHIA, PENNSYLVANIA
S/S Ingredient Feeder: HCPF-2

PROCESS ENGINEERING & FABRICATION,
INC., AFTON, VIRGINIA
Mixer-Blender: 106-02-01
Oscillating Shuttle Conveyor:
D-108-01-10
Oval Motion Carrier: D-100-01-25
Butter Sauce Dispenser: D-100-02-60
Cooking Oil Filter: D-202-01-...

PROCESS EQUIPMENT CORPORATION
BELDING, MICHIGAN
S/S Holding Tank (Open top): OVC-D
S/S Holding Tank: OVS-D
Cooker-Cooler-Mixer: JHR-3
Fiberglass Tanks: CVS-D-...-.....
Plastic Tanks: OVS-D-...-.....
"Low profile" Cooker/Cooler Mixer:
JHR-60, JHR-150, JHR-200,
JHR-300, JHR-500, JHR-1000
(Acceptance based on readily
removable agitator shaft for
daily cleaning and inspection.)
Low Profile Half Round Blender:
HR-60, HR-150, HR-200, HR-300,
HR-500, HR-1000 (Acceptance based
on readily removable shafts for
daily cleaning and inspection.)
Ball Valve: BF-100
Blender/Cooker: JHR-...., HR-....
Tank Kettle: JOVC-...

PROCESS EQUIPMENT TECHNOLOGY
WEST FRANKLIN, NEW HAMPSHIRE
Hot Oil Filter: PTF-1-....

PROCESS INDUSTRIES, INC.
OMAHA, NEBRASKA
Hide Stripper: BLUE-0X

PROCESSOMATIC, INC.

WEST PALM BEACH, FLORIDA
Divider: "D"
Interleaver Machine with STOP/GO
Conveyor: BB
Stacker Machine: CC

PROCESSOMATIC LIMITED
SCARBOROUGH, ONTARIO, CANADA
Stacker Machine: C
Interleaver Machine: B
Patty Marker: A
Ground Meat Transport Conveyor: G

STANLEY M. PROCTOR
TWINSBURG, OHIO
Regulator: "Tescom" 64-2264-A41

PROCTOR & SCHWARTZ, INCORPORATED
HORSHAM, PENNSYLVANIA
Cooker: "TEFLONCOOKER" TC-6-.,
TC-10..
Spiral Oven (Acceptance applies to
the conveyor only. Each
installation must be reviewed by
the Equipment Branch.): "Proctor"
...-

PRODUCT INC.
RACINE, WISCONSIN
Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.
DALLAS, TEXAS
Meat Compress (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.
FULLERTON, CALIFORNIA
Returned Goods Table: 600
Steak Cutting Table: U-4000
Boning Table: B-4000
Smokehouse Cages: SC-..., 08-05...
Smokehouse Trees: ST-..., 08-06...
Cutting Tables: 3306, 3306-S,
11-01-., 11-02
Shelf Trucks: 4815, 5813, 5814,
5833, 5834, 5835
S/S Paunch Table: 02-29--
Meat Storage Bin: 01-08
S/S Paunch Truck: 02-28--
Paunch Truck S/S Pluck Pan: 02-28--
Vertical Lift Truck: 05-08
Tripe Umbrella: 02-33--
S/S Drum: 01-01--
Drum: 01-01--
S/S Meat Trucks: 05-0., 05-0..
Galv. Meat Trucks: 5680, 5002,
5350, 5500, 5355, 5011, 5012
Tripe Hanger: 020
S/S Paunch Table: 730
S/S Offal Truck (with removable S/S
Drip Pan): S6376
S/S Meat Trees: 03-02--
Galv. Meat Trees: 6110, 6112, 6210,
6212
Adjustable Shelf Rack (with Solid
Shelves): 10-...
S/S Cattle Head Flush Booth:
02-20--
Flat Bed Truck (with solid bed):
05-10--
"Pro-Pak" Patty Mold Plates: 1400,
1500
Vacuum packaging Machine: VM2/NU,
VM3/S-NU, VM5/2, VM-B2

Multideck Freezer: MD-....
Broiler: BGF-....
CO2 Snow Hood: 12-03--
Deep Fat Fryer (w/Hydraulic Liftout
Conveyor): 12-...
Overhead Bone Conveyor: BC-....
Moving Top Boning Table: BT-....
Dual Stuffing Horn: 12-04--
Conveyor: TC-....
Wire Belt Transfer Conveyor:
WC-....
Pre-Cool Conveyor: PC-....
S/S Conveyor: AC-....
Oil Storage Tank: 12-18--
Continuous Oil Filter: 12-17--
Convection Broiler: 12-06--
Buggy Lift Dumper: BD-...
Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.
OSS HOLLAND
Pickle Injector: Protecon PI-.,
PI-...S
Meat Recovery System (Bone Press):
Protecon MRS-., MPD-..
Meat Tumbler: Protecon MU-..
Vacuum Meat Press: Protecon
VP-24-NVL
Tenderizer: Protecon PMT-41
Pickle Injector: Protecon PI-440
Deboner: PAD-10, PAD-...
Pumping Machine: 162.H

PROTEIN FOODS INC.
GAINESVILLE, GEORGIA
Deboning Machine: "Sepromatic" 2A
Filter: 3502

PRYOR PACKAGING MACHINERY
DALLAS, TEXAS
Bulk Filler: PPMC-150-...
Metering Pump: MP-...
Dispensing Valve: DV-...

PSI, INCORPORATED
ELLINGTON, CONNECTICUT
Rotary Blister Sealer: Mini Carousel

PUMPS AND PIPES INC.
RICHARDSON, TEXAS
S/S Diaphragm Pump with Sanitary
Quick Disconnects: P/W25FM

PURALATOR TECHNOLOGIES
NEWBERRY PARK, CALIFORNIA
7 Element Filter Housing:
62-10685-TAB

PUREX CORPORATION
WILMINGTON, CALIFORNIA
Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY
OMAHA, NEBRASKA
CO2 Chiller (Continuous): 12-24
Hot Water Tempering Cabinet:
AM-1001

- Q -

QUALITY FABRICATORS INC.
HARRISON, ARKANSAS

S/S Tank: TX 101
 Belt Conveyor w/Washer: BC 101
 Boning Conveyor w/Cutting Boards:
 SC-101
 Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY

NEW YORK, NEW YORK
 Cutting Board (Polysan): Qual San,
 B50-20R

- R -

RAINBOW INDUSTRIAL PRODUCTS CORP.

MIDDLE VILLAGE, NEW YORK
 Deboning Roll Belt

RAINBOW INDUSTRIAL PRODUCTS CORP.

RAINBOW/UNI

RIDGEWOOD, NEW YORK
 Belts (Food Contact): 820/831, 821,
 879/879 TAB, 880/880 TAB, 882/882
 TAB, 843, 863, 963 Snap-On, 1873
 Snap-On, 3873 Snap-On
 Belts (Packaged Product Only):
 1701/1702, 1703, 2500, 2600, 2700,
 Uni-Rib Tab

RAMACCIOTTI EQUIPMENT CO., INC.

OMAHA, NEBRASKA
 Carcass Lugging Buggies: M371-1,
 M310-2, M310-3

RAMSEY ENGINEERING

ST. PAUL, MINNESOTA
 Check weigher-Classifer: 400
 Series, 500 Series, 1200 Series,
 1700W, 1700 S/S, 2000 W,
 2000 S/S Series
 Sorting Conveyor, Channelizer: CH
 Metal Detector (For Unpackaged
 Product): 60 series, 70 series,
 80 series, 90 series
 Checkweigher: Mark II, Mark IIA,
 Mark III
 Weigh Table/Conveyors: Frame 22,
 Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING

COMPANY, LIBERTY, MISSOURI
 Vertical Hydraulic Hog Skinner:
 101

RANK INDUSTRIES, INC.

DES PLAINES, ILLINOIS
 Metal Detector: MD-..

RANK PRECISION INDUSTRIES, INC.

DES PLAINS, ILLINOIS
 Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY

MARTON, IOWA
 "Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO

OAK BROOK, ILLINOIS
 Conveyor: RSC-4655-D

RAPSCO INDUSTRIES

DALLAS, TEXAS
 Pork Skin Sizer Breaker: PSB 1872

Incline Conveyor:I

RAQUE FOOD SYSTEMS, INC.

LOUISVILLE, KENTUCKY
 Spreader Valve: SV-..
 Rotary Head Filler: RHF-100
 Cheese Filling Machine: CF-200
 Conveyor: SL-...., DL-200,
 TC-....-..
 Piston Filler: PF-..
 Rotary Pump Filler: RPF-..
 Vegetable Filler: RVF-..
 Transfer Pump: TP-P-., TPF
 Lidder-Closer: LC-..
 Blender: BL-..
 Packaging Machine: DPM,
 HS-....-.., HS-....-..
 Wrapping Machine: FW-..
 Cheese Dispenser: CF-....-..
 Sauce Dispenser: WF-....-..
 WF-....-..
 S/S Air Conveyor System: AC-....-..
 Topping Machine: TU-....-..
 Bucket Conveyor: BC-....-..
 Traveling Filler Head: TH-....-..
 Traveling Valve Mount: TH-....-..
 Transfer Conveyor: SN-....-..
 Vibrating Conveyor: VC-....-..
 Two Belt Return Systems:
 RS-....-..
 Steam Tray Closing Unit:
 CL-....-..
 Conveyor: DL-..
 Foil Lid Closure: LC-....-..
 Auger Spreader Conveyor:
 ACS-....-..

RASMUSSEN AND ASSOCIATES

LODI, WI
 Smoke House: 800
 Brine Chiller: BC-...

RATIONAL COMBI-OVEN/STEAMER DIVISION,

THE BLODGETT OVEN COMPANY

BURLINGTON, VERMONT
 Combi Oven/Steamer: COS-6, COS-20,
 COS-101, COS-201, COS-101S

RAVAN PRODUCTS

GAINESVILLE, CALIFORNIA
 Inspection Stand: RP101
 Belt Conveyor: 101
 Final Inside/Outside Bird Washer:
 100
 Neck Skinner: 6000
 Box Icer: 101
 Marinator: 650

RAVEN INDUSTRIES

SIOUX FALLS, SOUTH DAKOTA
 Fiberglass Tank (For brine or water
 only.)

RAYTHEON COMPANY

WALTHAM, MASSACHUSETTS
 Microwave Oven: QMP-1679-...,
 QMP-2103
 Microwave Oven (Batch Type):
 QMP-1879.

RAZOR EDGE SYSTEMS, INC.

ELY, MINNESOTA
 Knife Sharpener (with Razor Edge
 Counter Weights)

M. REBIZZO AND COMPANY, INC.

SAN FRANCISCO, CALIFORNIA
 Ravioli Machine: 30A
 Mixer: G

RED ARROW PRODUCTS COMPANY

MANITOWOC, WISCONSIN
 Smoke Cabinet
 Atomizing Liquid Smoke Systems:
 200, 500, 100

REDINGTON, INC.

BELLWOOD, ILLINOIS
 Wrapping Machine: Type M

RED VALVE CO., INC.

CARNEGIE, PENNSYLVANIA
 Air Operated Sanitary Type Pinch
 Valve: 2606

REED OVEN COMPANY

KANSAS CITY, MISSOURI
 Utility Proof Box: 38x44

E. W. REESE

WHITTIER, CALIFORNIA
 Grinder Heads: 17"x9" & 14",
 31"x24"
 Grinder Heads: 24" x 20", 31" x
 24", 38" x 20."

REFRIGERATION ENGINEERING CORP.

SAN ANTONIO, TEXAS
 "RECO" Water Chiller: WC-..
 Self Contained Product Freezers:
 RP-..
 Self Contained Product Freezing
 Tunnel: DP-3
 Continuous Meat Freezer: CMF-..
 Liquid Chiller: LC-....
 Plate Water Chiller: RWC-....
 Refrigerated Water Chiller:
 RWC-....-..
 Water Chiller: RFWC-....
 Spiral Freezer: SR-....
 Tunnel Freezer: RTF-..
 Cascade Type Freezer: RCF-...

REGAL PLASTICS COMPANY

KANSAS CITY, MISSOURI
 "Tote" Food Containers: RT27-16-8,
 RT18-11-1/2-4-1/4
 "Regal-Tote" Food Containers:
 RT-28-28-1, RT-25-13-4,
 RT-24-12 1/2-6, RT-27-17-6, (will
 withstand temp. to 250 F.)
 "Regal-Tote" Food Container Lids:
 RTL-25-13, RTL-24-12 1/2,
 RTL-27-16 (will withstand temp.
 to 250 F.)
 Meat Pans: RT-16-8-3, RT-17-8-3,
 RT-18-9-3
 Plastic Tray: RT-24-5-1
 Plastic Meat Tray: RT-24-4-1, 420
 Plastic Meat Tray Lid: RTL-24-5
 Pallet Cover: 610-TOPPER

REGINA USA, INC.

EASTON, MARYLAND
 Belts (Direct Food Contact): D1700B,
 D1700C, D1700ALW, D1700LW
 Belts (Packaged Product Only):
 D-...., D-...., D-....,

D-...., D-...., D-....,
D-....
Plastic Chains (Direct Food
Contact): D-843-SS, D-843-LWSS,
D-863-SS, D-863-LWSS, D-880,
D-880-LW, D-880-TLW, D-882-TLW,
D-1873-TSS, D-1873-TLWSS

REICH GMBH AND COMPANY, KG
WEST GERMANY
S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY
CANTON, MASSACHUSETTS
Loader
S/S Dump Cart
Can Filler: F.K.F.
Vemag Stuffer: - G-250, R117S
Seydelman Cutter: K-...
Deboner (Bibun): 16, 18
Raw Poultry Deboner (Bibun): 15
Cooked Poultry Deboner (Bibun): 15
Seydelman Grinder: CS-160
Vemag Continuous Stuffer: 1000-S,
1000-S-2, 2000-S, 1000-S-3,
3000-S, 3000-S-1, 3000-S-2,
3000-S-3 (with stainless steel
screws and screw holders.)
Holac Automatic Dicer: 1, 10,
Holette A
Poultry Meat Strainer: SUM-420
Deboner: SK-1
Conti-Cooker: 60-..S-., 60-..N-.
Cooked Leg Deboner: RB
Reiser Neck Skinning Machine: NS-2
"Salco" Blender-Mixer: PMB-....
"Reiser" Skin Dewatering Machine:
SD-2
"Vemag" Smokehouse: HCS-2
Shishkabob Skewer Machine: 687
Continuous Vacuum Stuffer: "Vemag"
500
Automatic Dicers: "Holac" VA,
"Holac" 1, "Holac" 10, "Holac"
HA-121
Dicers (with suitable stand):
"Holette" A, "Holette" 19,
"Holette" 21
Vacuum Packaging Machines: VM-...
Vemag Continuous Stuffer: 1000DC,
3000DC
Injector: FGM-...., FGM-....
Grinder: WD-114
Vemag Ham Filler: 660
Vacuum Meat Tumblers: TU-....
S/S Vacuum Tumblers: VMT-....
Holac Slicer: 26/66, 26/74T
Vacuum Packaging Machine: "Dixie
Vac Modular" MOD-., "Dixie Vac"
DV-...., "Dixie Pak" DP-...
Boneless Meat Tenderizer: "Fomaco"
FGM 810T
Automatic Feed Grinder: AU-200,
AU-200B, AG-160 & AG-160B
Rotoclaw: Mark II
Ham Softening Machine: HSM-1200
Vemag Continuous Stuffers: ROBOT
700, 2000DC
Emulsifier: "Convair" 76
Screw Conveyor: RSC-D-..-L-...
Vemag Continuous Stuffer: 4000 DC
Automatic Dicer: "Holac" VA-...,
VA-...N

REMCO PRODUCTS
ZIONSVILLE, INDIANA
Karttub: 6901
Tub: 6911
Aero-Tote Tub w/Drain: 6921

REMCON PLASTICS, INC.
CONSHOHOCKEN, PENNSYLVANIA
Plastic Bulk Handling Bin w/Drain:
TR-36, TR-46, TR-48, TR-30, TR-40
Plastic Bulk Handling Bin w/Drain:
TR-33, TR-39S
Bulk Handling Bin: FB-..

RENNCO, INC.
HOMER, MICHIGAN
Packager: 201

RENO ENTERPRISES
SO. HUTCHINSON, KANSAS
Extruder: 200
Conveyor: 100
Metal Detector Conveyor: 110
Vacuum Blender: 350-...., 350-....
Wire Mesh Belt Conveyor: 250-....,
300-....
Lift-Tilt Device: 550
S/S Vacuum Tumbler: RVT-....
Combo Dumper: 250

REPCO ENGINEERING INC.
MONTEBELLO, CALIFORNIA
Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING
CO. COLUMBUS, OHIO
Breader: BRC-001, BR-2400, FD-001
Conveyor: CA-001, PTC-001
Egg Dip: ED-001, BD-005
Poultry Cutting Line: PCCL-001
Wing Cutting Machine: WC-001
Inspection Conveyor With Continuous
Belt Washer IT-1
Marinators 1, 2
Poultry Breast Deboner: CFSB-1
2-Tiered Belt Conveyor: IT-5
3-Tiered Belt Conveyor: IT-5
Single Drum Marinator with Drain
Table: MARR-1
Automatic Breader: VBS-1
Trayed Product Conveyor: C-CO2
2-Tiered Conveyor: C-LTB
S/S Sifter: RS-1
S/S Belt Conveyor: C-481
Poultry Skinner: SK-1
Thigh Deboning System: CFSLT-2
(Deboner and Conveyor)
Automatic Poultry Stripper: GNG-1
Thigh Deboner: CFS-LT-3
Poultry Breast Deboner: CFS-B
Leg & Thigh Deboner: TKD-1 2
Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING
CORP., LEBANON, NEW JERSEY
Rotary Form, Fill, Seal Machine:
RFFS-...

RESEARCH PRODUCTS COMPANY
MADISON, WISCONSIN
Matting: Neotex

RESINA AUTOMATIC MACHINERY CO., INC.
BROOKLYN, NEW YORK

Screw Cap Machine: S-..-MP
SN-..-MP

RESINFAB CORP.
BELDING, MICHIGAN
Salt Dissolver: 106MC

REXHAM CORP./BARTELT MACHINE
SARASOTA, FLORIDA
Filler: DT-NP
Bartelt Intermittent Motion
Packager: IM
Packaging Machine: IMV-..-S,
IMR9-14SS
Packaging Machine, Form, Fill,
Seal: Bartelt Eterna DA-....S

REXNORD, TABLE TOP CHAIN DIV.
MILWAUKEE, WISCONSIN
Package Product Only: 820, 821, 831,
SS815, SS881, LBP821, LBP882,
LBP883, 4705, 4706, 4707, 5935,
5936, 5997
Table Top Side Grip Chains (For
packaged product only.): 882G,
1843G, 1873G, 881G, 1874G
Plastic Mat Top Chain (For packaged
product only.): 5938
High Friction Inserts for Table Top
Chains (For packaged product
only.)
Food Contact: 843, 863, 879, 879T,
880, 880T, 882, 882T, 963, 1700,
1701, 1701T, 1873, 2500, 2873,
3873, 5966, 5996, 5995, 5912,
4809, 4803, 4802, 4812
Table Top Chains (Food Contact):
863T, 1863T, 4873T, 882RR
Multiflex Table Top Chain (Food
Contact): 1702

REXROTH INDUSTRIES, INC.
LAPAZ, INDIANA
Meat Tumbler: T-660
Poultry Chiller: C-400
Conveyor: 2D-500

REYNOLDS ELECTRIC CO.
MAYWOOD, ILLINOIS
"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS
WINSTON-SALEM, NORTH CAROLINA
Poultry Deboner: MARK IV, MARK V

REYNOLDS METALS CO.
RICHMOND, VIRGINIA
Vertical Primal Wrapper: VW-1
Primal Wrap: HW-1
Reyon Closing Machine: 221A
Belt Sealer: TC-1
Case-Redi Wrapping Machine: W-1
Rotary Pouch Filler: 100
Heat Sealer: "Reyon" 103

RH PACKAGING SYSTEMS, INC.
CLEARWATER, FLORIDA
Portion Control Filler System:
1000, 2000

RHEON AUTOMATIC MACHINERY COMPANY
POMPTON PLAINS, NEW JERSEY
"Rheon" Encrusting Machine: 207SS,
207DD, 208

Pile-Up Table: PC-....
 Flour Duster: DF-....
 Stretcher: SM-....
 Flour Sweeper: FV-....
 Laminator: MM-....
 Encrusting Machine: 207SD, KN100,
 KN200
 Automatic Encrusting Machine:
 "Rheon" 208SS, 208SD, 208DD

J. E. RHOADS & SONS

NEWARK, DELAWARE

Right Angle Conveyor: JER-1702-RC
 Belts (Food Contact): 1R30WU,
 2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISION

GRAND RAPIDS, MICHIGAN

Belts (Food Contact): 2R0/O,
 2R5/5W, 2LR5/OW, 2R7/OW, 1R3/OW

RICE LAKE WEIGHING SYSTEMS

RICE LAKE, WISCONSIN

Platform Scales: LCB-....-SS,
 LCB-....-SS
 Inline Monorail Scales: MS202-3/8,
 MS202-1/2
 Checkweighing Scale: CW40-...
 CW-..., CW-....

WALTER B. RICHTER COMPANY

WONDER LAKE, ILLINOIS

"Rockford" Filler: A, B, C, CL

RIETZ DIVISION, BEPEX CORPORATION

SANTA ROSA, CALIFORNIA

Thermascrow Cookers: TL-9, TL-12,
 TL-16, TL-24, TL-30, TL-36,
 TL-46K, TL-46
 Prebreakers: PB-15 Sanitary Design,
 PB-12-K5A3, PB-24-K5A3-...
 PB-15-K5A3, PB-10-K5A3..
 Disintegrator: RP-Diameter-K,
 RA3-Diameter-K, RA2-Diameter-K,
 RAT-Diameter-K
 Formulating Conveyor: C-18K-2222
 Vacuum Mixer Blender:
 RSV-Diameter-K
 Extructor: RE-Diameter-K
 Self Feeding Pump Conveyor: C-9
 Thermascrows: TC-Diameter-K,
 TLJ-Diameter-K, TJ-...-K....
 Screw Loader: C-Diameter-K72
 Covered Screw Conveyor:
 C-Diameter-K32
 Uncovered Screw Conveyor:
 C-Diameter-K22
 Mixer-Blender: RS-Diameter-K....
 Blender w/Steam Diffusers:
 RSD-Diameter-K-....
 Grinder: MT..X.
 Sanitary Food Pump: 803D, 808D
 Belt Drainer: RBD-30
 Covered Screw Conveyor: C-24-K-2210

RMF STEEL PRODUCTS COMPANY

GRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100
 Vat Dumpers: 100, 110
 Belt Conveyor: 210
 Belly Roller: 200
 S/S Product Hopper: CT600
 S/S Tables: UT50, WT075, UT-....,
 TS-....

Meat Conveyors: FMC-....,
 FFD-....-..., TTC, FFDR-....-..
 Meat Tub Dumpers: D-....
 Metal Detector Conveyors: MDC-....
 Meat Trucks: MV-....
 Screw Conveyors: SC-....
 Screw Loader: SCA-....
 Bagger: 620
 S/S Smokehouse Truck: ST-1
 Mixer-Blender: 28-....
 Patty Stacker: PS-6
 Cutter/Mixer: RS-...
 Bone Chip Remover: RMF-Tresomat
 Chamber Vacuum Machine: HRI-20
 Vacuum Tumbler Blender: VMM-.....
 Vacuum Packaging Machine: "SNORKEL
 VAC" SV 45, SV-60
 Skinner: AS-...
 Vacuum Tumbler System: G.E.T.-....
 Automatic Skinning Machine: AR-50
 Hydraulic Knife: Cutty-....,
 Format-..., Standard-...
 Loaf Browner: LB-50
 Vacuum Packaging Machine: "Snorkel
 Vac", SV 453 and SV 603
 Margurit Starflaker: 3

ROBOT COUPE USA, INC.

JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.

SPRINGFIELD, OHIO

Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT

NEWARK, NEW JERSEY

Vacuum Tumbler IPF 2200
 Lift Dumper: IPF-2500
 Vacuum Blender: IPF-....

ROBERTSHAW CONTROLS COMPANY

FT. WASHINGTON, PENNSYLVANIA

Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY

MARION, ILLINOIS

Smoker-Cooker: BBR-79-SS,
 BBR-700-SLSE-U
 S/S Smoker-Cooker: XLR-1600-4,
 XLR-1600, XLR-1400-SLSE-U,
 XLR-1600-4-U
 Vacuum Packaging Machine: "Henkovac"
 5000, 1000 thru 3000
 Vacuum Packaging Machine: 2000T,
 4000

A. K. ROBINS INC.

BALTIMORE, MARYLAND

Elevator Screw: 7504-17
 Rotary Blancher: AK
 Inspection Conveyor: ST
 Blancher: HWB-...
 S/S Destoner: DD
 Pasta & Rice Rinser: RR-30-..
 Vibro Breeding Unit, Consisting
 of: Drum Breeder-Duster, Model
 DBRS; Vibratory Breeding Machine,
 Model VB; Batter Machine, Model
 BM; Drain Conveyor, Model DC.
 Pressure Cooker & Vacuum Cooler (For
 vegetable processing only.): RCR
 Drago Overflow Brine Filler: 48, 100
 Elevator: GEL-12-6, GEL-18-11,

GEL-13-9
 Elevator, Gooseneck: GEL-....
 Rotary Gravity Fillers: "ZACMI"
 0280..
 Vacuum Can Fillers: "ZACMI" 0278..
 0279..
 Telescopic Can Filler: "ZACMI"
 0201/TS

ROHM & HAAS

PHILADELPHIA, PENNSYLVANIA

Cutting Board (Plexiglas):
 G-Unshrunk, W-7508

RONCO MANUFACTURING OF GOLDEN VALLEY

MINNEAPOLIS, MINNESOTA

Piston Filler: F30
 Transfer Pump: P30
 Fillers: F40, F40PF, F30B, F40B

RONDO INCORPORATED

HACKENSACK, NJ

Dough Sheeter: "Rondo" 5/4-604A,
 5/4-603B, SMK64, SMK63
 Dough Sheeter: "Quattro"
 10-C-800-L-001
 Dough Sheet Former: TBF
 Dough Sheeter: "Quinto" PQC 613333
 Rono Make-Up Table: MUT-603-....
 Rotary Rack Ovens (Electric & Gas):
 MPR-10LT, MPR-..., MPR-2/..

RONNINGEN-PETTER

PORTAGE, MICHIGAN

Fabri-Basket Filter: SS4-224-SET

ROSE FORGROVE INC

ELMHURST, ILLINOIS

Vacuum Packaging Machine: RF-255,
 250, 251

ROSE METAL PRODUCTS, INC.

SPRINGFIELD, MISSOURI

S/S Vat: 433
 S/S Conveyors: RMP-...-WB-...
 RMP-...-WB-... (CO2),
 RMP-...-WB-EXT-... (CO2),
 RMP-...-FGB-ST-...
 RMP-...-FGB-WT-...
 RMP-(2)-...-FGB-ST-...
 Double Conveyor: RMP-...-FP-...(2)
 S/S Wire Belt Conveyor:
 RMP-...-WB-...C&H

ROSEMOUNT INCORPORATED

EDEN PRAIRIE, MINNESOTA

Sanitary Pressure Remote Seal:
 1199SCW..A11, 1199SCW..B11
 Sanitary Level Remote Seal:
 1199SSW..A11, 1199SSW..B11,
 1199TSW11A11, 1199TSW11B11

LOUIS A. ROSER

SALT LAKE CITY, UTAH

Liquid Freezer: R
 Table: AS
 Belt Freezer: IQF-BF-40

ROSHERWERKE GMBH

OSNABRUCK, WEST GERMANY

Vacuum Packaging Machines: VM-...
 Vacuum Meat Tumblers: TU-....

ROSISTA INC.

WOODALE, ILLINOIS
S.S. Butterfly Valve:
FB920-4-PA-04-04

CHARLES ROSS & SON CO.
HAUPPAUGE, NEW YORK
Motionless Sanitary Mixer: LLPD,
LPD
Mixer/Emulsifier: 525
Mixer: EM-..., EM-....

ROSS INDUSTRIES, INC.
MIDLAND, VIRGINIA
Tenderizer: 501, TC-700, 601
Slicer: 950, 925
Seasoning Injector: 710
Superform Press: 719, 720
Air Purifier: Microban 1200 w/G.E.
G-30T8 Lamps
Dicer: 711, 714
Meat Forming Press: Uniform 914
Mechanical Tenderizer: TC-700M
Portion Slicer: 990A
Vacuum Tumbler: 1100
Band Saw Slicer: 990S
Band Saw Autocut: 800
Horizontal Form/Fill/Seal Machine:
550
Slicer: 950-
Tenderizer: 650-A
Tender Press: TC700WSSP, TC700MTP
Horizontal Form-Fill-Seal Packaging
Machine: 551

**ROSS-TEMP DIVISION, SCHNEIDER METAL
MANUFACTURING CO., CHICAGO, ILLINOIS**
Ice Makers (Use w/Accepted Storage
Bin): RF-1051-UF-SS-DA
Ice Makers (Use w/Accepted Storage
Bin): RF-1051-UF-SS-W-DA,
RF-1251-UF-SS-DA,
RF-1251-UF-SS-W-DA,
RF-2051-UF-SS-DA,
RF-2051-UF-SS-W-DA
Ice Makers (Use w/Accepted Storage
Bin): RF-600-UF-SS-W-DA,
RF-951-UF-SS-DA,
RF-951-UF-SS-W-DA,
RF-1251-UF-SS-DA,
RF-1251-UF-SS-W-DA,
RF-2051-UF-SS-DA,
RF-2051-UF-SS-W-DA,
RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.
MIAMI, FLORIDA
Bulk Box-Natural: 30
Bulk Box Stack Lid-Natural: 30
Bulk Box - Blue: 30
Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES
NORCROSS, GEORGIA
Form, Fill, and Seal Packaging
Machine: VPU-..., VPM-...,
MVP-..., MVP-...K, VPUS-...

ROYAL FILTERS
SPRINGFIELD, MISSOURI
Continuous Oil Filter: Knight-...,
PRINCE 18-..., KING 24-...

ROYAL SUPER-ICE COMPANY
SAN LEANDRO, CALIFORNIA

Zero-Pak
RSI INDUSTRIES, INC
ROCHESTER, MINNESOTA
P/M Orbital Dispensing System: 8200
P/M Ice Dispenser: D130, D200, D260,
D330

RTM, INC.
MEDFIELD, MASSACHUSETTS
Grinder: 130E, 150E
Auto Mincer & Mixer: TM-180
Patented Mincer & Mixer:
TM-180.180
Open Mixer:
Vacuum Mixer:
Cube Back Fat Scolding Unit:
Pre-Breaker: SG-201, SG-202
Pickle-Injector: N-138-SL
Continuous Vacuum Stuffer: IC/4
Cube Dicer Machine: 5001
Conveyor Belt: 2001, 2, & 3
Pivoting Conveyor: 1881
Salt Distributor: 4001

RUBBERMAID COMMERCIAL PRODUCTS
WINCHESTER, VIRGINIA
Food Box Lid: 3502, 3510, 3616,
3590, 3591, 3592, 3300
Food Box: 3500, 3501, 3508, 3509,
3690, 3691, 3693, 3695, 3300
Plastic Containers, Small Round,
w/Lids: 2600 Series
Cutting Board: 33..., 34
Rack/Cart: 33..., 34..
Plastic Boxes w/Lids: 3500 Series,
3600 Series, 17..
Plastic Containers or Drums w/Lids:
2600 Series
Platform Truck (with removable
cover): 44..., 44...-, 44...-05
Tote Box: 624
Tote Box Lid: 625
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355
Ingredient Bin w/Lid: 2600
Food Box and Lid: 3300
Food Box With or Without Lids:
33..., 35..., 36.. Series
Plastic Containers With Lids: Small
Round 26.. Series
Cutting Boards: 33..., 34.. Series
Rack Carts: 33..., 34.. Series
Plastic Box w/Lid: 17..., 33...,
35..., 36.. Series
Plastic Containers or Drums
w/Lids: 26.. Series
Platform Truck: 44... Series
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355
Measuring Cups: 3210, 3215, 3216,
3217, 3218
Scoops: 2882, 2884, 2885, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.
STATESVILLE, NORTH CAROLINA
Plastic Box w/Lids: 1301, 1305,
1307, 1310, 1311, 1315, 1316,
1319, 1320, 1323, 1324, 1326.
Plastic Containers or Drums w/Lids:
1212, 1213, 1220, 1221, 1225,
1226, 1231, 1232, 1244, 1245,
1249, 1250, 1251, 1255, 1256,
MH-....

Plastic Bins or Lids: 1128, 1124,
1126, 1127
Plastic Vats or Lids: 1108, 1109,
1110, 1118, 1119, 1120
Poultry Vat: S-....
Poultry Vat Lid: SL

**RUDOLPH FOODS, DIV. OF BEATRICE FOODS
CO., LIMA, OHIO**
Pork Rind Fryer: B

RUSSELL-ROANE, INC.
ST. LOUIS, MISSOURI
Meat Tumbler MA...
Liquid Smoke Spray Cabinet: U-18,
CA-42-1

RUTHERFORD ENGINEERING, INC
ROSCOE, ILLINOIS
Akra-Pak Dispenser: LF..., SF...
Belts Flat Cleat (Food Contact):
CVM-8, DCVM-8
Akra-Pak Filler: OSF-...-B, OSF-...-B,
OSF-...B
Akra-Pak Slurry Filler: OSF-...-B,
OSF-...-B, DOSF-...-B, DOSF-...-B

JOSEPH T. RYERSON & SON, INC.
CHICAGO, ILLINOIS
Cutting Board: "Ryertex"

RYKAART, INCORPORATED
HAMILTON, OHIO
Dough Mixer: HSM-...
Two Roll Sheeter: 2RS-....
Circular Knife w/Shaft: CKS-....
Folding Plates: FP-....
Depositor: SD-1
Nozzle: GP
Flour Duster: MSJ-....
Three Roll Sheeter: LUR-....
Compact Laminator System:
CLS-.....
Cheese Strewer & Conveyor: 896

RYOWA REIKI
HONOLULU, HAWAII
Slicer: RC-5000

- S -

SACK METAL WORKS, INC.
WILMINGTON, MASSACHUSETTS
Wire Belt Transfer Conveyor: WBTC
Boning Conveyor: BC-1
Overhead Conveyor
Casing Puller
Frank Chill Tank: CCT-1
Dump Cart: DC 400, DC 600
Smokehouse Truck: 53, 54, 55, 56,
57, 58
Conveyor: IC-1, TC-1, BC-1, PC-1,
OHC1, SVBC
Table: PT-1, C, BB-1
Lazy Susan: TT-1, TT-2
Vat: CV-1
Vat Dumper: CVD-1
Sausage Dump Bucket: SDB1, SDB2
Pan Rack S/S or Galvanized:
AT-70125
S/S Pans: 21 x 25 7/8 x 1
Wash Table: WT

S/S Tank Truck: CVM
Cutting Table w/Top of Sana-Lite,
S/S and Sana-Lite in combination:
G
Cutting Table w/Top of Sana-Lite
and S/S in combination: D
Cutting Table w/Full Sana-Lite Top:
A
Cutting Table w/S/S Top: C1
S/S Conveyor: C4790
Smokehouse: SH-1
Grinder Parts Rack: GPR-1
S/S Curing Vat: CV-6
S/S Smokehouse Tree: OECT-2
Galvanized Smokehouse Tree: OECT-1
S/S Smokehouse Cage: OET-2
Smokehouse Cage: SH-C
"T" Smokehouse Truck: SH
Meat Tub: MT..
Meat Truck: T-1200
Galvanized Smokehouse Cage: OET-1
Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO

SCHAUMBERG, ILLINOIS

S/S Vat Dumper: EFD-S-1

SAFELINE METAL DETECTION

TAMPA, FLORIDA

Metal Detector: "Safeline"

SAIMA PASTA EQUIPMENT

EL TORO, CALIFORNIA

Tortellini Machine: 4P
Automatic Tortellini Machine: ...P
Ravioli Machine: ...RC
Ravioli Cappelletti Machine: ...RCM
Automatic Dough Sheeter: ...KS
Automatic Noodle Cutter: ...NC

ST. REGIS PAPER COMPANY PACKAGING

DIVISION, DALLAS, TEXAS

Indexing Machine: 4

SALEM-REPUBLIC RUBBER CO.

SEBRING, OHIO

Rubber Hose: F33-33C-S01 (Not to
exceed 3 feet in length when used
to convey meat and poultry food
products.)

SALVO MACHINERY COMPANY

FALL RIVER, MASSACHUSETTS

Bacon Pellet Fryer: E-120

SAMPLA, S.A.

BARCELONA, SPAIN

Belts (Food Contact): Alier-100,
Alier-100U, Alier-200, Alier-300,
Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.

MILANO, ITALY

Belts (Food Contact) F5, F10, F20,
F22, F30, P6, P10, P20-X302
Belts (Package Products) R10, R18,
R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY

SANDOVAL, ILLINOIS

Wingette Machine

SANDUSKY FABRICATING & SALES CO.

SANDUSKY, OHIO

Conveyor: BC-1
Flight Top Table: FBT-1
Cutting Table: BT-1, BT-2
Viscera Inspection Table: VT-....

SANDVIK JAHN

HUNTINGDON, ENGLAND

Continuous Oil Filter System:
CPF-1, CMF-1
Multiple Pass Belt Freezer: 600
Series, 6-....
Freezing Conveyor Belt: Vee-Rope
Chilling Conveyor: Glycol
Deep Fat Fryer: F-10 DFG, F-10/16,
F-10
Slat Link Belting (Packaged Product
Only): Wendway S/S
S/S Spiral Conveyor: Helimatic
S/S Wirebelt Conveyor: A-...-115
U-Bar Wire Rod Belting: Wendway S/S
Verti-Stack Freezer: VS-21-SS-00,
VS-21-PS-00
Wire Red Belting: Wendway S/S

SANI-SERV

INDIANAPOLIS, INDIANA

Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.

DEWITT, NEW YORK

"Feldmeier" S/S MultiTube Heat
Exchanger: 2502

SANITARY SCALE COMPANY

BELVIDERE, ILLINOIS

Chopper-Grinder: 3800

SANI-TECH

ANDOVER, NEW JERSEY

Sight Glass: TFSG
PVC Sight Glass: 264-1520

SARTORIUS GMBH

GOETTINGEN, WEST GERMANY

Sartorius Electronic Scale: 50P-S

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE

Packout Conveyor: I.Q.F.
Spiral Freezer Conveyor (Double
Drum): 19977D
Spiral Freezer Conveyor (Single
Drum): 19977S

SAVORY EQUIPMENT COMPANY

NEPTUNE, NEW JERSEY

Conveyor Broiler: CB-..., CB-...-...
Conveyor Oven: CO-..., CO-...-...
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP

MARYVILLE, MISSOURI

Carcass Splitting Saw: DLX, PKR

SCALE & AUTOMATION SYSTEMS, INC.

TUCKER, GEORGIA

Bulkweigher: LR-5000

SCAN AMERICAN CORPORATION

MONTPELIER, VERMONT

Loader: Scaniro K7
Frozen Block Conveyor: WK-400
Scaniro Loader: L7
Grinders: C-400-2T-70SSBW,

C-250-IT-70SSBW, C-250-RSSSBW,
C-160-IT-72SSBW, C-160-Car-SSBW,
Universal C-400, C-250
"Wolfking" Single Shaft Mixer:
SSM-..., Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-....
Weight Classifier: S15-..A,
S15-...A, S15-..0, S15-...0
Mixer: ...-1-..AM,-1-..AM,
...-L-..AM,-L-..AM
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Filler and Capper: ROT-O-MIN 3000
Shuttle Conveyor: "Square-doubler"
Vacuum Tumbler: VT 10
S/S Meat Truck: B30
Vat Dumper: 863-1, 863-2
S/S Inspection Table: 99
Meat Storage Bin: 600
Meat Grinder: SIMO, Series 130,
160, 200, 250, 300, 400
Weighing Unit w/Infeed Conveyor &
Sorting Unit: 332
Loaders: "Scaniro" K
Curing Tank: C-...
Remote Grinder Head: 250/RGH, 200
RGH, 250 RGH, 300 RGH, 400 RGH
Simo Pump-Fed Microcutter: .../115
PFVARIO (250 & 300)
Simotek Pump: 200/80, 250/100,
280/125

SCANDURA, INC.

CHARLOTTE, NORTH CAROLINA

Belts (Food Contact)
Thin Line PVC...White, Tan,
Emerald Green...Smooth, Cleated,
Flanged, V-Guide..., COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green...Smooth,
Cleated, Flanged, V-Guide...,
COS, CBS
Crescent Top Incline...White,
Tan, Emerald Green...COS,CBS
Belts (Food Contact): Little
Giant-White, Black, Tan, Green,
Burnt Orange
Food Flex-White, Black, Tan,
Green, Burnt Orange
Food Flex II-White, Black, Tan,
Green Burnt Orange
US Flex-White, Black, Tan, Green,
Burnt Orange
General Purpose-White, Black,
Tan, Green, Burnt Orange, (Belts
with cotton carcasses must have
edges sealed with approved
sealant.)

SCANVAEGT

ARHUS N., DENMARK

Digital Platform Scales: 1020-..

SCHALLER AND WEBER, INC.

LONG ISLAND CITY, NEW YORK

Ham Mold: A-10

SCHAWNICKE & SON

ODESSA, FLORIDA
S/S Tumbler

SCHLEGEL'S FRISCH-DE-POT
WEST GERMANY
Fresh Meat Container:
"Frisch-De-Pot" 001/83

SCHLUETER/DONTECH
JANESVILLE, WISCONSIN
S/S Rotary Drum Strainer: RDS
12-12

SCHLUMBERGER INDUSTRIES, NEPTUNE
MEASUREMENT DIVISION
GREENWOOD, SOUTH CAROLINA
Flow Meter (To be used with an
acceptable fibre optic scope for
inspection of interior surfaces.):
S025, S050, S100, S200

JACOB SCHMIDT & SONS, INC.
HARLEYSVILLE, PENNSYLVANIA
Conveyorized Cutting Table
Transfer Conveyor
Over & Under Conveyor
Trucks: AA, BA, CA, DA, EA, FA, GA,
KA, MA
Loin Truck: VA
Paunch Truck: VA
Offal Hanging Truck: ZA
Smokehouse Truck: LA
Shelf Truck (For Fully Packaged
Product or Product on Trays): NA,
LB
Platform Truck, Aluminum (For fully
packaged product or product on
trays): HA
S/S Chill Tank: DB
S/S Pickle Tank: JA
S/S Drum: QA, OA-1
S/S Meat Wash Sink: RA
Rod Belt Conveyor: HB
Hot Water Shrink Tunnel: CB, CB-1
Ham Glazing Tank (Heated): L.B.
Tables: TA-C, TA-D, TA-E
Cattle Head Inspection Truck: XA
Lazy Susan: GB
Stationary Viscera Inspection
Table: WA
Dump Truck: FB
S/S Truck: VB
Meat Tumbler: TU
Ham Boning Conveyor: HBC-..
S/S Dumper: DU-. DUT-.

SCHMIDT SPARRA SYSTEMS
BRODBECK, PENNSYLVANIA
Flexi-Filler: TFSF-2242-RH

KARL SCHNELL INCORPORATED
ELK GROVE VILLAGE, ILLINOIS
Chopper/Mixer Emulsifier: FD.....
Stuffer: "KS" P6-...

CONRAD SCHOLTZ AG
FEDERAL REPUBLIC OF GERMANY
Belts (Food Contact): White
Flexoglide Balscholit E200/2

HELMUT SCHRODER GMBH
WEST GERMANY
Pickle Injector: N40.-.-LS/K,
N61.-.-LS/K, N138.-.-LS/K,

N184.-.-LS/K
SCHUMP SALES, INC.
GREELEY, COLORADO
Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.
BUFFALO, NEW YORK
Pulverizer: 20

SCIENTIFIC-ATLANTA INC.
ATLANTA, GEORGIA
Packaging Machine: Versapac, VACO,
RV-100

SCOTSMAN
ALBERT LEA, MINNESOTA
Ice Cube Maker: CM850.....,
CM250....., CM450.....,
CM500....., CM650.....,
CM1200....., CM1400.....
Ice Cube Machines: MC40.....,
MC25....., MC30.....,
MC35....., HC4000.....,
HC1200....., AC30.....,
AC25.....
Ice Machines: MF-3, MF-4, MF-5,
MF-6, MF400.E-., MF400.S-.,
MF700.E-., MF700.S-.,
MF900.E-., MF900.S-.,
MH750....., AF325.....,
AF330....., AF430.....,
AF730....., AF840....., SF-1,
SF-2, SF-3, SF-5, SF-8, SF-75,
SF5....., SF8....., MFG.....
Flake Ice Machines with S/S
Housing: MF-3S, MF-4S, MF-5S,
MF-6S
Ice Bins: BH750., BH350., B650.,
BH500., BH1000..
Ice Machines: MF900AE-2A, 3A, 7A;
MF900WE-2A, 3A, 7A; MF900AS-2A,
3A, 7A; MF900RE-2C, 3C, 7C;
MF900RS-2C, 3C, 7C; MF900.E-..;
MF900.S-..

SCOTSMAN INDUSTRIES
VERNON HILLS, ILLINOIS
Ice Maker: NM.50....., NM..50.....,
FM.00....., FM..00.....

SCOTT TURBON MIXER, INC.
VAN NUYS, CALIFORNIA
Mixer: PMSM, TMSM, HRSM
Turbon Mixer: ILSM

SEAL RITE MANUFACTURING
FULLERTON, CALIFORNIA
Heat Sealing Machine: SRM-II-W

SEALRIGHT COMPANY, INC.
KANSAS CITY, MISSOURI
Sealers: Vari-Pak-20, VP5, VP30
Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.
RHINEBECK, NEW YORK
Smokehouse: "Smokemix"
Continuous Sausage Process: C227

G. A. SEEWER RONDO SALES
HACKENSACK, NEW JERSEY
Dough Sheeter "Rondo" 5/4-604 A,
5/4-603-B, SMK64, SMK63

Dough Sheeter "Quarto"
10-C-800-L-001
Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.
HOLLAND, MICHIGAN
"KS" Stuffer: P6...
"Selo-Protecon" Pickle Injector:
SPI., SPI..S
"Selo-Protecon" Bone Press: SBP-..
"Selo" Hind Foot Brushing Machine:
SHB-20
"Selo" Front Foot Brushing Machine:
SFP-10
"Selo-Protecon" Meat Tumbler:
SMU-..
"Selo-Protecon" Vacuum Ham Press:
SUP-20N
"Selo"-Protecon Tenderizer PMT 40
"Selo:KS Automatic Chopper Mixer
Emulsifier FD-9
Pickle Injector: SPI-440
Nijhus Automatic Scalding Tank:
"Turn-O-Matic" Ntom-....
Dehairing and Flaming Machines:
"Goliath" NDF-...-D, "Goliath"
N-...-D
Moving Top Table w/Washer: NMTT-..
Multi Purpose Polishing Machine:
"NIJHUIS" NPM-..
NIJHUIS Singeing Machine: NSF
"Spitfire"..
NIJHUIS Scalding Tank: NST-..
Scalding and Dehairing Machine:
NHDGE-...., NHDGG-....,
NLSLE-...., NLSLG-....
Dehairing Machine: "TARAZAN"-..
Pork Grader: PG-100
Whip Cabinet: "Selo" -7..
Dryer: "SELO"-7..
Belt Grilling Machine: HBG-..
Hoghead Deboning System: BP-1000
Separator (Meat): "Selo" D182
Meat Tenderizer: "SELO" SMT-50
Separator Belt: D-182
Leaf Lard Starter: "SELO" LS-40

SENSOR PRODUCTS, INC.
SOUTH BEND, INDIANA
S/S Scale: A-200, M-100

SENZA-GEL CORP.
NEWARK, NEW JERSEY
Ham Processing Machine: L, D

SEYMOUR FOODS, INC.
TOPEKA, KANSAS
Egg Breaker Separator: "Mini" 104

SFB PLASTICS
BRIGHTWATERS, NEW YORK
Plastic Freezer Spacer: SFB516

S AND F SHEET METAL & WELDING WORKS,
INC., NEW YORK, NEW YORK
Tables: CBT, TMT, UWT, CST, SST
Truck: SLTK, SHT
Tanks: PKT, CBT, CKT
Meat Tumbler: D73
Conveyors: WB-1002, PB-20...
Incline Conveyor: PB-24-..
Boning Conveyor: SB-85-..
Cutting Conveyor: PB-33-..
Viscera Inspection Conveyor:

VC-90-535

Ham Mold Vacuuming Machine: CAUIX5
Cooker: ACL-..
Browner: ABL-..
Cooling Chamber: I.K.L.

SHAFFER MANUFACTURING CORPORATION
SIDNEY, OHIO

"M" Mixer: BE/W
Horizontal Mixer: ..-HS, ..-SS,
...-DS

SHAMROCK INDUSTRIES, INC.MINNEAPOLIS, MINNESOTA

Lard Filling Machine: C-3L

SHANKLAND'S SERVICE & SALES, LTD.BROOKFIELD, ILLINOIS

Bizerba Slicer: A-301FB with S/S
Acceptable Table

SHANKLIN CORP.AYER, MASSACHUSETTS

Hy-Velair Sealer: S-3C-DA
Automatic Wrapper: HS-1 DA
Wrapping Machine: HS-.-DA

SHARPLES-STOKES DIV. PENNWALTCORPORATION, WARMINSTER, PENNSYLVANIA

Raw Fat Heater (Tank): H-....
"SuperDCanter" Centrifuge: San
P5400, P-600 San, P-660 San, SAN
P-5000, P-3000 San, P-3400 San
"Super" Centrifuge: AS-16
S/S Tank: PF-...., CF-...., ST-....
S/S Super Centrifuge: AS-26

SHELF-KOTE ENTERPRISES, LTD.BARRINGTON, ILLINOIS

Wire Shelving (for packaged product
only): Amco II w/Corvel Nylon
Coating

SHELLER-GLOBE ENGINEERED POLYMERSCOMPANY, MORA, MINNESOTA

Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.KANSAS CITY, MISSOURI

Sifter (Gyro-Flex): 150
Bulk Flour System

SHINGLE BELTING COMPANYPLYMOUTH MEETING, PENNSYLVANIA

Ribbon Type: Hi-Cap Veethane,
Hi-Cap Roundthane, Roundthane,
Veethane
1 Ply Flat Type: Poly-C
Belts (Food Contact): P5, P10, F6,
F10, F14, F20, F22, F30, S10,
S20, S30, L20D, L20C, L20S, W-1,
W6, U10, U20, U30, U60, D10,
D11, K5, K15, P11, U5, U11, S21
Belts (Packaged Product Only):
R10, S15, L15D, R18, R20
Belts (Food Contact): REVO C.,
D., N..
Belt (Packaged Product Only): L10D,
L10M
Belt Food Contact: Polyflex,

Polyflex Type S, P-8D. E. SHIPP BELTING COMPANYWACO, TEXAS

Belt (Packaged Product Only):
Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex 3, Ny-Top,
Tuffy Special 75, Grip-Tex
Special
Belt (Food Contact):
White-175-PVC-C.O.S.,
White-175-PVC-C.B.S., Food-King
1-W, 28-NOS, 58-NOS, 78-NOS
Belt (Food Contact): 98-NOS,
TefTex-32, TefTex-22, Kleen-Tex
2, White-Tex-142,
A-White-Tex-143, A-White-Tex-144,
A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,
Food-King Jr, Food-King-3W,
A-Tuffy-90, Sno-Tex-Jr, Can-Pac,
"Sani-Cleat", "PVC Cleat"

THE SHULTZ COMPANYNEW YORK, NEW YORK

S/S Tables: BT....L, DT....L,
PT....L, MT....L, CT....L, MR-157
(without superstructure)

SHUTTLEWORTH, INCHUNTINGTON, INDIANA

Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.ENGLEWOOD, NEW JERSEY

Belts (Food Contact): E3/1UO/U2
FDA, E8/2UO/V5 FDA, E3/2UO/U2
FDA, E10/MV1/V10 FDA, E2/1 UO/U2
FDA, White Transilon E5/20/V3 FDA,
Transilon: E8/2V5/V5 FDA, E12/2V5/V10
FDA, E18/3V5/V10 FDA, Transilon P3/1
FDA, P5/1 FDA, P6/2 FDA, P7/1
FDA, P10/1 FDA, P10/2 FDA, P14/2
FDA, P27/3 FDA, E15/MV1/V10 FDA
Belts (Packaged Product Only):
Transilon E2/1UO/UO FDA,
E3/2UO/UO FDA, E8/2UO/V20AR,
E8/2UO/V5NP FDA, E12/2UO/V20FG
FDA, E12/2UO/UH FDA, E12/2UO/UO
FDA, E12/2UH/UH FDA
Belts, Transilon E8/2 UO8 FDA
Belt (Food Contact): E-20-H-NA,
E-30-H-NA, E4/2UO/U2 FDA, K-10,
K-10 "Notched", K17 white FDA, T20
white FDA, L40 white FDA, L60
white FDA, L80 white FDA, F20/3
white FDA, F30/8 white FDA,
E20S-NA, E3/1 UO/U2-NA white FDA
E3/1 UO/U2-C white FDA, E12/2
UO/UO-C colorless transparent FDA
Fastener (For packaged product
only): KS

SIMCO/RAMIC CORPORATIONMEDFORD, OREGON

Vision Sorting System (Non-Meat or
Poultry Products): 1200, 1250,
14000, 13000, 1275, 1225, 13250
Defect Collection Conveyors
(Non-Meat or Poultry Products):

3300, 3350SIMMONS ENGINEERING AND/OR SIMMONS
INDUSTRIES, DALLAS, GEORGIA

Electric Stunner: Power Pak 5
Head Puller: SHP-1
Poultry Stunners: SF-5000, PS-5100,
SF-7000, PS-7100
Prescalding Conditioner: PC-7000
Automatic Lung Machine: SL-8000
Automatic Oil Sac Cutter: SOS-9000
(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)
Automatic Neck Cutter and Oil Sac
Remover: SNCOS-1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)
Poultry Killing Machine: Electric
SK-4, Hydraulic SK-5
Automatic Neck Cutter and Tail
Remover: SNCTR 1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)
Neck/Skin Cutter: SNSC1011
Venter/Opener: SVO-1011 (Surfaces
of machine contacting carcasses
must be sanitized between each
use with 180 F. water or a
solution of 20 ppm residual
chlorine at point of use.)
Belt Conveyor: SBC-.-..
Turkey Head Unloader: SHU-1011
Mixer: ...-1-. AM,-1-. AM
Fecal Remover/Bird Washer:
SFRBW-1011 (To be used in pinning
room only.)
Inspection Platform: SIP-1700
Automatic Cropper/Neck Breaker:
SCR-2300
Inside Outside Final Bird Washer:
SBW-3100

SIMON-JOHNSON, INC.KANSAS CITY, MISSOURI

Poultry Killer: (Kil-Kleen) 60-AK
Packing Machine (J-Pack): JPL
Packaging Machine "Pakette 20":
AS-..
Giblet Pack Machine: J-100 AFP
Giblet Pumping System: Chicken GPS
Deboning Turkey Shackle: TDS
Shackle Release: AKO-B
Bird Selector (Electronic): SS
Turk-E-Tie Unit: TT
Giblet Chiller (Modular): PGCR

"YANAGIYA" Deboner: Y-300
 "YANAGIYA" Strainer: Y-1000
 Chicken Scalder (2-Pass): CDFPF
 Chicken Scalder (3-Pass): PFCS-3
 Chicken Scalder (4-Pass): PFCS
 Turkey Scalder (2-Pass): TDFPF
 Turkey Scalder (3-Pass): TDCS-3
 Turkey Scalder (4-Pass): TDCS
 Turkey Giblet System: TGP-Modified
 Cut-Up Bin: DBC-A
 Poultry Chiller: PC-48, PC-60
 Poultry Chiller Rotary Discharge
 Elevator: RDE
 Conveyor Belt Splice: BC
 Scrubber Type Picker: PS
 Cut-Up Shackle: 11-CUSS
 Turkey Evisc. Shackle: CT-ESS, TESS
 Evisc. Shackle (Straight Shank): 2
 EV-SS
 Rigid Eviscerating Shackle: REV
 Turkey Dressing Shackle: TD-SS
 Shackle: BDNR-312-SS, CDNR-312-SS
 Featherator Picker: TF-CL-4,
 TF-TI-4, TF-CL-8, TF-TI-8
 Preflight Picker: PNP-CI, PNP-TI
 Hooley Giblet Wrapper: JHGW
 Lung Extractor: ALEP
 Head Cutter (Single & Double): AHC
 Automatic Head Cutter: AHC II...
 Packaged Giblet Elevator: GE
 Automatic Eviscerator (Manual
 positioning of viscera necessary
 for inspection. Surfaces of
 machine contacting carcasses must
 be sanitized between each use
 with 180 F. water or solution of
 20 ppm residual chlorine at point
 of use.): AE, AE-II, AE-III
 In-Line Giblet Chilling System:
 ILGPS
 Piston Giblet Pump: CPGP
 Hydro Spray Scalder: HSS
 Automatic On Line Stunner: AOLS
 Negative Air Offal System: NAOS
 Combination Giblet Chiller:
 PNC-...., PNCR-....
 Giblet Water Separator: GWS
 Product Conveyors: SBC
 Straddle and Wing Picker: CP
 Automatic Venting Machine:
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or solution of 20 ppm
 residual chlorine at point of
 use.): AVU-..
 Demand Hand Wash Valve (Hand
 Activated): GJHW
 Open Hand Wash Valve: GJOH
 Water Rail Installation: WRI
 Water Drain Hopper Assembly: WDH
 Pickup Funnel: PF
 Slide Valve Assembly: SV
 Hydra Sieve Assembly: HS
 Giblet Water Separator: SGWS
 Automatic Bird Unloader: RAKO
 Automatic Poultry Sizing System:
 "Chickway" CESS
 Outside Bird Washer: OBWD

Combination Bird Washer: CAWD
 "Low Vac" Cavity Vacuum Unit: VCU
 Inside/Outside Final Bird Washer:
 IOBW
 Belt Picker: BF-...
 Automatic Opening Cut Machine: OC
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or solution of 20 ppm
 residual chlorine at point of
 use.)
 Poultry Scalder (Low Profile)
 LPS...
 Bird Unloader: 90 AKO
 Positive Control Poultry Chiller
 PCC
 Giblet Wrapping Machine: HSGW
 Parts Sizing Shackle: PSS
 Poultry Picker: D.D.P.
 Thigh and Drum Deboner: D&H CD...
 Poultry Sizing System: SJSS
 Consisting of: Sizing Scale: 5,
 Shackle: S S, Drop Station: SHDS
 Automatic Venting Machine: AVU-..
 Breast Splitter: LSBS 52-II
 Automatic Killing Machine
 (Poultry): ASK III
 Multi-Cut Automatic Cut-Up
 Machine: MC-60
 Viscera Pak Remover: VPR
 Inspection Work Platform: SJWP
 Inside/Outside Final Bird Washer:
 IOBW-16
 Breast Deboning Machine: TBW 250
 Automatic Opening Machine (Surfaces
 contacting carcasses must be
 sanitized between each use with
 180 degree F water or solution of
 20 ppm residual chlorine at point
 of use): OCIII
 Inspection Platform: 421-000
 Automatic Cropping Machine: SJC
 End Loading Conversion for PCC
 Chiller
 Neck Breaker: "Linco" SJNB
 Two Stage Hydra Fall Scalder: 2-SHFS
 Automatic Eviscerator (Manual
 positioning of viscera for
 inspection necessary. Surfaces of
 machine contacting carcass must be
 sanitized between each use with
 180 deg. F. water or solution of
 20 ppm residual chlorine at point
 of use.): SJAE-L
 Fat Remover: SJFR

KNUD SIMONSEN INDUSTRIES, LTD.

REXDALE, ONTARIO, CANADA

Water Cook and Brine Chill System
 Consisting of:
 Water Cooker: KSI-WCS-6000
 Brine Chiller: KSI-BC-6000

SIMPLEX FILLER COMPANY

HAYWARD, CALIFORNIA

Filling Machine: 400, 440
 Piston Filling Machine: AS-1, F-1
 Twin Piston Fillers: T-1, Dual-F,

DT-1

SINGER PRODUCTS CORP.

SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame):
 SCL
 "Spiralveyor" Conveyor (Galvanized
 Frame): SC-2
 Conveyor: SSB-...-..., SSC-...-...,
 SSB-1
 S/S Roller Conveyor: SSC-5
 Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES

NORCROSS, GEORGIA

Twin Line Cup Packaging Machine:
 DL-200
 Filler: F-10
 Single Lane Cup Packaging Machine:
 SL-100
 Sir Seal Machine: SSH

SMALLEY MANUFACTURING CO. INC.

KNOXVILLE, TENNESSEE

Gyro Bucket Lift: 16
 FlexIt Conveyor: W4
 Slicing Machine: SS
 Conveyor: SD
 Incline Screw Conveyor: S4-...
 Seasoning Applicator: A
 SMC Tumbler: ST-...0...
 Pneumatic Salter: SPS-...
 Noodle Picking Machine: SMC-24-5
 Hydraulic Dump Station: SMC-2400
 Pneumatic Diverter: SPD
 Airlock: SAL
 Cyclone Receiver: SCR
 Incline Cleated Conveyor:
 LLF-...-...
 Vibratory Feed Hopper: LLFH-...
 Vibrating Conveyor: HV-...-...
 Gyro-Lift Bucket Conveyor:
 P-...-SS-..., SP-...-SST-...,
 SL-...-SST-..., LP-...-SST-...,
 LL-...-SST-..., IP-...-SST-...,
 IL-...-SST-..
 Troughed Bed Conveyor: TB-...-...-SS
 Electro Mechanical Conveyor:
 EM-...-...-SS
 Inclined Belt Conveyor:
 IB-...-...-SS
 Stor-Veyor Bin: SVB-...-...-SS
 Vibratory Conveyor: AUTO-GLIDE
 AG-...-...-SS

SMECO INDUSTRIES INC.

CHICAGO, ILLINOIS

Meat-Wash Table
 Continuous Chill System: 1500
 Meat Press: 100-F, 110-F, 120-F,
 102, 2110
 Opie Meat Press: 200-F
 Belt Conveyor: 302F
 Conveyorized Boning Table: 1701F
 Bottom Dump Bucket: 426
 Screw Conveyor: 365, 366
 Stuffer: 107-CB, 110-L1, 110-L2
 S/S Vat: 430-X
 Lazy Susan: L710, L711

Table: 235
 S/S Tripe Umbrella: 606-X
 S/S Tripe Washer: 630
 Injecto Feed Table
 Truck: 435
 Fat Wash Tank: 698X
 S/S Tank: 1101
 Conveyor: 352, 362
 Koshering Table: 196
 Hog Viscera Inspection Table: 304-F
 (sanitized with 180 F. water.)
 S/S Stationary Boning Table: 202,
 204
 Meat Loaf Leveler: 175F, 176-F

SMI INC.

NEW BEFORD, MASSACHUSETTS
 Skinning Machine: 500P

SMITH EQUIPMENT COMPANY

CLIFTON, NEW JERSEY

Conveyor: FQP-3643, HQP-3620,
 FT-1221, IFT-187, PCT-3676,
 FT-1849, MB-..., FC-..., FT-...,
 TT-..., FM-..., FI-..., BT-...
 Vacuum Packaging Machine: "HAMMERLE"
 VT-....
 Packaging Machine "Supervac":
 GK-....
 Pickle Injection Machine: "Jet
 Injector" PSM-...
 Continuous Vacuum Stuffers:
 RS-..., "RISCO" RS-...
 Dicer: "Ruhle" MR-....
 Pickle Injectors: "Pokomat" P-...-...,
 SP-...-...
 Hot Water Shrink Tank: "Mewag"
 SA-...-...
 Front End Discharge Mixer: "Risco"
 RS-....
 Vacuum Packaging Machine:
 "Dynavac" TA-....
 S/S Vacuum Tumbler: "Ruhle" TR-...
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS620): 750
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS 620): K45, K60, K100,
 K130, K200, K330, K500
 Bowl Cutter: C-35
 Smokehouse: STH-...
 Mixer: "Smith" Mix-...
 Piston Stuffer: "Smith" H-...S
 Vacuum Tumbler: "Smith" GTC-1-...,
 GTC-2-....
 Grinder: TR-..B, TR-..C, TR-...
 Piston Stuffers: "RISCO" IV-...
 Prebreaker: "Alitecna" P-...

A. O. SMITH HARVESTORE

ARLINGTON HEIGHTS, ILLINOIS
 Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY

BUFFALO, NEW YORK

Converter: 86X
 Transfer Pump: BDL-101
 "Buffalo" Hydra-Loader: E-LHM-100
 Hydra-Cutter: 3S, 5S, 8S
 Grinder: 63BG, 66BG, 66BX, 78BG,
 556, 441
 Grinder Tray: 78BX
 Stuffer: 100C, 200C, 300C, 400C,
 500C,NS
 "Buffalo" Vacuum Blender: 1500,

2000, 3000, 4000, 5000, 8000,
 10,000
 "Buffalo" Blender: 1500, 2000,
 3000, 4000, 5000, 8000, 10,000
 Continuous Filler: MK-II-A-...,
 MK-II-E-...
 Stuffer w/Plastic Piston:CN,
 s/s Stuffer: SRD...
 Silent Cutter (Converter): 58XS,
 86XS
 Silent Cutter (Hydracutter): Mark-3
 SS, Mark-5 SS, Mark-8 SS
 Casing Applier: 1000-SM, 1000-CM
 Mixer: MRD-35, MRD-50, MRD-60 (This
 is with the understanding that
 suitable facilities will be
 provided to permit daily cleaning
 and inspection of the paddle
 shaft ends and the seals at both
 the drive and idler ends of the
 mixers.)
 Vacuum Mixer: MR-...

SMOKAROMA

BOLEY, OKLAHOMA

Pressure Cooker (stainless steel
 liner): CU-300-LM, A..5

SOLARONICS, INC.

ROCHESTER, MICHIGAN

Infra-Red Oven: P-...-....

SOLBERN CORPORATION

FAIRFIELD, NEW JERSEY

Tumble Filler: PTF-D, PTF-Q,
 PTF-DP, PTF-DPL
 Transfer Tumbler Filler: TPTF
 Product Spreader: PS-747
 Liquid Filler: 3, LF-110, LFF-72
 High Speed Briner: HSVB
 Liquid Filler: LF-72, LF-103,
 LFF-103, LFF-133

SOMERSET INDUSTRIES, INC.

SOMERVILLE, MASSACHUSETTS

Dough Rolling Machine: CDR, UR

SONCINI MACHINE

PARMA, ITALY

Blowing Tunnel: TSO-841
 Straightening Conveyor: TRD/851
 Vein Pressing Tunnel: TSV/851
 Massaging Machine: FPE 761/HSR
 Washing Machine (Establishment
 operators must have an approved
 water re-use procedure): AWMH/US
 802
 Pre-Salting Machine: PSA 802/US
 Salting Machine: ASM/841
 Automatic Press: PRS/4
 Pneumatic Boning Machine: D8761/P
 Ham Sewing Machine: SCP/816

VINCENT S. SONDEJ

CHICAGO, ILLINOIS

Multi-level Boning Conveyor: Series
 17
 Conveyors: Series 17A

SONOCO PRODUCTS COMPANY

HARTSVILLE, SOUTH CAROLINA

Nitrogen Gas Flush System:
 CCAN-10-..

SORTAWEIGH, LTD.

ALDERSHOT, HAMPSHIRE, ENGLAND

Weight classifier: S15-..A,
 S15-..-A, S15-..-0, S15-..-0
 M15-..-0, M15-..0, C15-..

SOUTHCENTRAL ENGINEERING

HOT SPRINGS, ARKANSAS

Roter-Talon: 500, 1000
 Rotor Flaker: SC-1000

SOUTHERN SAW SERVICE

ATLANTA, GEORGIA

Bone Chip Remover: BC
 Hose: "Poly-Braid" RF-...

SPAN TECH CORPORATION

GLASGOW, KENTUCKY

Designer System: F.A.
 Designer System Belt (Food Contact):
 MS

SPARKLER MANUFACTURING CO.

CONROE, TEXAS

S/S Horizontal Plate Filters: 14D,
 18D, 33D, 14S, 18S, 33S, 12VR,
 17VR, 32VR

SPARKS BELTING CO.

GRAND RAPIDS, MICHIGAN

Belt (Package Product Only):
 Grip-Tex, Sno-Flake 143,
 Sani-Tex, Kleen-Tex-3, NY-TOP,
 Tuffy Special 75,
 Grip-Tex-Special
 Belt (Food Contact):
 White-175-PVC-C.O.S-...,
 White-175-PVC-C.B.S-..., Food-King
 1-W, 28-NOS, 58-NOS, 78-NOS,
 98-NOS, Tuffy-60-COS-Green,
 Teftex-32, Teftex-22, Kleen-Tex
 2, White-Tex-142, White-Tex-143,
 White-Tex-144, Sno-Tex-Jr.,
 Sno-Tex, 29-WC, Food-King Jr.,
 Food-King-3W, Tuffy-90, 100-COS,
 Grey Tex, Food King 1-W Poly Tan,
 2 and 3 Ply Ribcleat 69, Tuffy
 80-COS Special White, Tuffy
 60-COS Special White, Sno-Tex
 Super Cleat, Poly-King 2 White,
 White PVC Chevron Top, Tuffy
 50-CBS Special White, Tev-Tex 22,
 Tev-Tex 32, Tev-Tex 144, Food
 King 3W with Molded Cleat, Can
 Pac, 38-NOS Sparks Foodthane
 Belting, Multi-Temp, Bi-Flex
 WP210, Thin-N-Tuff 75 White,
 Tuffy-II Tan
 Conveyor Belt (Product Contact):
 Ultra Kool I, Ultra Kool II
 Belt (Food Contact): APF-W-1020,
 APF-W-1030

SPARKS BELTING COMPANY

SOUTH HOLLAND, ILLINOIS

Belt (Food Contact): Food-King PT,
 Mono-Flex LWP 210, Mono-Flex WP
 210, Mono-Flex WP 220M, Mono-Flex
 WP-110
 Belt (Direct Product Contact):
 WU110, WU210

SPECIALTIES APPLIANCE CORP.

CHICAGO, ILLINOIS

Fryer

SPECO, INC.

SHILLER PARK, ILLINOIS
Bone Chip Collector: 4004742

SPEEDCO INC.

BALTIMORE, MARYLAND
Auto-Flex Storage Conveyor: 267
Auto-Flex Collator: BM0009
Auto-Flex Inspection Conveyor:
BM0006
Auto-Flex Head: 265
Bulk Loader: BM-0029
Automatic Stuffer: BM-0015

THE SPENCE CORPORATION

MILWAUKEE, WISCONSIN
S/S Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.

SOUTH GATE, CALIFORNIA
Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.

BLOOMFIELD, NEW JERSEY
Ham Netting Machine (Modified):
10171

SPIRAL - MATIC CORP.

FARMINGTON, MICHIGAN
Spiral - Matic Automatic Ham Slicer:
A

V. B. SPLAWN & SON, INC.

BURLINGTON, NORTH CAROLINA
Belt (Food Contact): 2M8-U0-V5-PN

SPRAY-DYNAMICS

COSTA MESA, CALIFORNIA
Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19.....
Drum Tumbler: 172-1

SPRAYING SYSTEMS COMPANY

WHEATON, ILLINOIS
Auto Jet Automatic Spray Gun:
11024-22 AUHSS

SPRINTER SYSTEMS, INC.

EAST WINDSOR, CONNECTICUT
Tray Former: MPH-T
Lid Sealer: 3FT/ES
Carton Former: MPH
Three Flaplid Sealer: 3FT

SROUT-BAUER

MUNCY, PENNSYLVANIA
Sifter: SS34-S-238

SQUARE FOOD ENGINEERING, INC.

NORTH CHILI, NEW YORK
Belt Grill: ...

SQUARE FOOD PROCESSING MACHINE

ELMHURST, ILLINOIS
Meat Former (w/discharge conveyor):
Medimat-B, Gigant-B

SQUARE CO AB

MALMO, SWEDEN
Meat Former: Gigant-A, Gigant-B,
Medimat-A, Medimat-B, Minimat

SQUIRE INTERNATIONAL SYSTEMS, LTD.

ONTARIO, CANADA
Cut-Off Valve: COV2-...

STAINLESS STEEL FABRICATORS

LA MIRADA, CALIFORNIA
S/S Lift Truck: 400, 600
Smokehouses Cages: SC-..., 08-05...
Smokehouse Trees: ST-..., 08-06...
Cutting Tables: 3306, 3306-S,
11-01.., 11-02
Shelf Trucks: 4815, 5813, 5814,
5833, 5834, 5835
S/S Paunch Table: 02-29--
Meat Storage Bin: 01-08
S/S Paunch Truck: 02-28--
Paunch Truck S/S Pluck Pan: 02-28--
Vertical Lift Truck: 05-08
Tripe Umbrella: 02-33--
S/S Drum: 01-01--
S/S Meat Trucks: 05-0., 05-0..
S/S Meat Trees: 03-02--
S/S Cattle Head Flush Booth: 02-20--
Flat Bed Truck (with solid bed):
05-10--
Multideck Freezer: MD-....
Broiler: BGF-....
CO2 Snow Hood: 12-03--
Deep Fat Fryer (w/Hydraulic Liftout
Conveyor): 12-...
Overhead Bone Conveyor: BC-....
Moving Top Boning Table: BT-....
Dual Stuffing Horn: 12-04--
Conveyor: TC-....
Wire Belt Transfer Conveyor: WC-....
Pre-Cool Conveyor: PC-....
S/S Conveyor: AC-....
Oil Storage Tank: 12-18--
Continuous Oil Filler: 12-17--
Convection Broiler: 12-06--
Buggy Lift Dumper: BD-...
Screw Conveyor: SC....
Drum: 01-01--

A. E. STALEY MFG. COMPANY

DECATUR, ILLINOIS
Automatic Cooking System: Steam Jet

STAMP CORPORATION

MADISON, WISCONSIN
"Little Badger" Cheese Cutter: 200
Cheese Cutter 400
Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANY DIVISION/THE

STANDARD CASING COMPANY, INC., NEW
JERSEY, NEW JERSEY

Sausage Stuffer: VOGT-Hydromat
Plastic Tote Box: B-1210
Plastic Maxi-Tainer Box: BB-1135
S/S Tub: 97, 61, 63
S/S Truck: 20, 48, 36, 18, 18C, 9,
50, 110, 112, 114, 118, 120, 125
S/S Drums: 30, 55, 60, 100
S/S Storing & Roasting Pans:
S-107A5, S-107A6, S-107A7,
S-107A8, S-107A9
S/S Top Packing & Utility Table:
254
S/S Shelf Truck: 6220, 6130
S/S Ingredient Bins: PB-75, PB-150,
PB-250
Cutting Board: Hygenia

Poly Tubs: 35, 50, 75, 520, 800
Poly Boxes: 1720, 1740, 1760
Meat Truck, Super Poly: 10, 37, 40,
72, 96
Sani-Tray: OBB 1026
Offal Racks (Galvanized): 1070,
1120
Plastic Tanks and Trucks: PT
Casing Applier: AZ-50
Silent Cutter "Talleres Vall"
CRI-11, CRI-111
S/S Piston Stuffer EHI-..
Continuous Vacuum Stuffer:
EHCI-....

STANDARD CONVEYOR COMPANY

NORTH ST. PAUL, MINNESOTA
Boning Facilities

STANDARD METAL PRODUCTS CO.

FRANKLIN PARK, ILLINOIS
S/S Spiral Conveyor: SMPSC-101
Powered Turn Conveyor: 3700-C
Steamer: 557
Incline Conveyor: E-1
Conveyor: 1, 2, 3, 4, 5, 6, 7, 8,
9, 10, 11, 12, 13, 14

STANGE COMPANY

CHICAGO, ILLINOIS
Spray-A-Frank System: 100

STARFLEX CORP.

JONESBORO, GEORGIA
Scale Loader: SFS-10
Bagging Machine: MB-2000, MB-510
Scalder: 143
Swivel Shackle: 90

STA-RITE INDUSTRIES

DELAVER, WISCONSIN
Positive Sanitary Pump: RS-20-1,
RS-65-1, RS-150-1
S/S Deep Fat Fryer: EM-14-SS,
EM-14-DLSS

STAR MANUFACTURING CO.

ST. LOUIS, MISSOURI
"Star" Griddles: 254, 256, 258A
Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.

COLLEGE PARK, GEORGIA
"Starflex" Stretch Bagging Machine:
500-PL
Saw: SP-901
Loader: SP-902
Stand: SP-903
Packaging Machine: 500APL
"Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION

TIMMONSVILLE, SOUTH CAROLINA
Filter Press
Round w/o Pump: 4-12. to 80-24.
Square w/o Pump: 4-12-7/8. to
80-24., 4-12-7/8./4P to
80-24./4P
Round w/ Sanitary Pump: 4-12/SP
to 80-24./SP
Square w/ Sanitary Pump:
4-12-7/8./4P/SP to 80-24./4P/SP

STAUFFER CHEMICAL CO. FOOD INGREDIENTS

DIV., PITTSBURGH, PENNSYLVANIA
"Calgon" Automatic Ham Pumping
Scale: 463600

STEARNS MAGNETICS INC. DIV. OF
MAGNETICS INTERNATIONAL, INC.
CU DAHY, WISCONSIN

Metal Detector-Conveyor-Reject
System: MPC-100....
Metal Detector/Pipeline Reject
System: PRS-..
Metal Detector: "OMNISCAN" OS-....

STEELCRAFT CORPORATION
HARTFORD, WISCONSIN

Pro Smoker N' Roaster (S/S
interior): 50, 100, 150, 300

STEEN/FOOD PROCESSING MACHINERY OF USA,
INC., NEW BEDFORD, MASSACHUSETTS
Skinner: ST-600

STEIN INC.

SANDUSKY, OHIO

Charmaker: CM-..
Mini Batter/Breeder: MB-3
Batter & Breeding Machine: S-2,
L-4, L-5, L-6, MB-2B, MB-2F,
E-..., EA-..., EA-..
"Mini" Batter & Breeding Machine:
MB-1
Breeding Machine: S-1, L-3, MC-3,
MC-3A, BR-24, MC-3J
Breeding Machine (w/Plastic Drum):
DB-2
Breeding Machine (w/S/S Drum): DB-1
Breeding Machine: 100-..
Cooling Column: CC-1
Viscosity Control Machine: VC-1
Fryer: FA-10, FC-..., FE-..., FB-...,
FD-..., HPF-..., DHF-.....
Deep Fat Fryer: FA-3 Pilot., FB-...,
FD-..
Feed Conveyor: F, FR, P, PR, FF
Feed & Pak Conveyor: S-2, MC-3,
L-4, L-5
Continuous Poultry Cooker: CPC
Continuous Cooker: HZ
Open Flame Broiler: OFB-1
Batter Machine: 2400, B-..
Conveyor "RollaTurn": RC-...-S
Batter Mixer: B25, ABM-..., TM-..
Automatic Batter Control: ABC-1
Dip and Chill Conveyor: DC-....
"Force Flo" Filter: SF-6
Dipping Machine: DM-2
"Speed Steak" Tenderizer: B
Gas Fired Ovens: OFO-..
"Force-Flo" Oil Filter: SF-7
"Flip Preduster": FPD-..
Breeder-Feeder: BF-800
Automatic Batter Control: ABC-11
Oil Holding Tank Assembly:
OHT-77-....
Pork Skin Fryer: PS-76-....
Drum Seasoner: DD-....
Infed Conveyor: IFC-....
Pork Skin Pellet Feed Hopper:
PSH-76-....
Ambient Cooling Conveyor: AM6-24
Applicators: SS-77-S, SS-77-F
Hot Oil Heat Exchanger: HX-...-IH
Batter Applicator: T-1-..
Oil Filter: SF-.

Counter Flow Oven: CFO-...-E,
CFO-...-G
Fryer: Series II-G-..., Series
II-E-....
Drum Breeder: DB-4-E, DB-4-H
Breeding Machine: XL-...-F-H,
XL-...-F-E, XL-...-J-H, XL-...-J-E,
XL-...-FF-H, XL-...-FF-E
Charmaker/Searing: CM/S-..
Preduster: PD-..
Shuttle Vane Pump: SV-1
Cooking Oil Supply Tank: SRT-...
Top Submerger Batter: TS-...
Drum Breeder: DB-3
Deep Fat Fryer: HPF-..., HPF-...
Multi Stage Filters: MSF-... ,
MSF-...
Continuous Oven: "Jet Stream"
JSO-....
All Purpose Batter Machine: APB-..
Vertical Flow Oven: VFO-....

STEPHAN MACHINERY CORP.

COLUMBUS, OHIO

"Combicut" Cutter: TC-...,
TC-1-..., TK-..
Emulsifier (Microcut): MCH-D-30,
MCH-D-60, MCH-D-100, MCV-12-B.
Vertical Cutter/Mixer: VCM 25 US,
VCM 40 US, VCM-12-US,
VCM-40E-US, VCM-80E-US,
VCM-130E-US
Vertical Cutter/Mixer: VCM-55E-US
Vacuum Mixer: VM-..., VM-200
(modified)
Microcut Emulsifier: MC-12, MC-15
Vertical Cutter: VCM-44
Microcut: MCH-15 & MCH-20, MCH-..

STERLING CONTROLS INC

STERLING, ILLINOIS

Static Weighing and Sizing System:
1000

STEWART GLAPAT CORP.

ZANESVILLE, OHIO

Spiral Conveyor: GL-APAT
Vat Dumper: 1951

STEWART SYSTEMS

PLANA, TEXAS

Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway S/S
Slat Link Belting (Packaged Product
Only): Wendway S/S
S/S Wirebelt Conveyor: A-...-115
S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP., CINCINNATI RUBBER

DIV., CINCINNATI, OHIO

Belt (Food Contact): "Cinfine"
White Cleated 102

STIMPSON COMPUTING SCALE CO.

LOUISVILLE, KENTUCKY

Computing Scale: 81-AS, 81-DS

STOCK AMERICA, INC

MILWAUKEE, WI

Dyno Sealing Machine: 462-VAG

STONE CONVEYOR, INC.

HONEOYE, NEW YORK

Conveyor: 27D

JOHN E. STONEMAN, INC.

POSEN, ILLINOIS

Card Dispenser: "Danepak"
Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS

WAUKEGAN, ILLINOIS

"Rap-A-Mat" Packaging Machines: S-1
HCR, S-2 HCR

STORK GAMCO

GAINESVILLE, GEORGIA

(FORMERLY GAINESVILLE MACHINE CO.)

Picking Shackle (Auto): 25, 100
Eviscerating Shackle (Auto): 30,
200

Picking Shackle (Combination):
Rigid-35

Turkey Picking Shackle: 300

Eviscerating Shackle: 1005

Sizing Shackle: SS-5

Smoke Rack

Rotating Paddle Chiller

Poultry Sizer: WM-1

Poultry Scalding: 2-Way, SGS-1,
SGS-2

Gizzard Splitter: 3500, 3500T,
3600T, 3000, 3500-SS, 3600SS,
4200SS

Automatic Gizzard Splitting,
Peeling, and Washing Machine:
3500-C-1

Giblet Pump: GP-2A, GP-3A, GP-3B,
GP-30, GP-3D/D

Heart & Liver Trim

Chiller w/Paddle Wheel Unloader:
RS-6

Chiller: RS-6, P-5

Line Divider: 1 & 1 Type, 1 & 2
Type

Gib Pack: 48-9, 48-11, 48-13

Automatic Cut-Up Machines:

TF-249X3FL, TF-249X3F2,
TF-249X3RL, TF-249X3R2, TF-249X3,
ACM-2000

Head Puller: HP-100

Electric Stunner & Killer: AK-10

Oil Sac Cutter: OSC-X1, OSC-2 (if
used prior to inspection station,

surfaces of machine contacting
carcasses must be sanitized

between each use with 180 F.

water or 20 ppm residual chlorine
at point of use.)

Automatic Hock Cutter: H-II, H-III,
HC-III, A, B

Disc Type Picking Machine: D-1000

Paddle Type Giblet Chiller: BP

Belt Conveyor: BC-SS

Auger Chiller: SA-8

Head Remover: HR-100, HR-100C,
HP-100B, HC-100C

Head Scalding: HS-5

Automatic Lung Remover: ALR-1,
ALR-2, ALR-2-A

Rigid Eviscerating Shackle: 1006,
1006-B

Neck Skin Cutter: NSC 1, 2, 3R, 3L

Refrigerated Poultry Chiller:

RS-6-NH3, P-6-NH3, SA-NH3, P5

Picker: HC-III, D-..., 1200, 1120,
CR-100, CR-100A, CR-100S, F-105,
F-201, F-101

Hock Picker: H-1, D-1130
 Hydraulic Vat Dumper: H.V.D.
 Semirigid Shackle Unloader: SU-1000
 Straddle Picker: SP-3
 S/S Drain Conveyor: DF-1
 Neck Breaking Machine: NB-1, N-103, N-101, N-102, (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 Opening Cut Machine: OC-100, OC-100A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 Eviscerating Shackle: 1000-R-1
 Automatic Drawing Machine (Manual Positioning of Viscera for Inspection Necessary): ADM-1, ADM-1-A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 Hand Operated Hand Wash Valve: E-4
 Automatic Killing Machine: AK-11
 "Stork-Gamco" Picking Machine: D-16
 Automatic Neck Skin Cutter: NSC-2-A
 Giblett Elevator: GE-5
 Gizzard Harvest System: M-40 (Personnel must be provided to trim portions of digestive tract not removed by the machine.)
 Infeed Supply Belt: MB
 Gizzard Harvester: M-40, M-80
 Gizzard Elevator: GIZ-4
 Gizzard Inspection & Trim Table: MII
 Gizzard Tumbler Washer: GTW
 Gizzard Defatter: DF
 Offal Vacuuming Machine: VT
 Picker L-2-B
 Hock Cutter: LC-1, LC-2, LC-3
 Scalder: SM and DM
 Stunner: B-5, CS-1
 Killer: B-6, B-6-A
 Picker: FP-1, D-16-GT
 "Draw-Vis" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P40 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 Poultry Eviscerating Shackle: ES
 Poultry Dressing Shackle: DS
 Tendon Puller: TP-1
 Foot Unloader: FU-1575-B
 Head and Trachea Puller: HT-1
 Automatic Bird Unloader: L, S
 Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P2411 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 Infeed Conveyor: AFB, AFF
 Final Water Changer: FWC-B
 Automatic Sizer: S-100A, SS-100A
 S/S Bird Tumbler: BT-2
 Shackle Unloader: SU-90, SU-180
 Inside/Outside Chicken Washer CW1
 Outside Chicken Washer OW-1
 Auger Counter Flow Poultry Chiller C-111
 Gizzard Inspection Station with Peelers M-II-A
 Automatic Vent and Opening Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Bagger: PRS-HD
 Poultry Chiller: P-6
 Poultry Cut-Up Machine: C-5000-A
 Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)
 Breast Deboning Machine: BD-1
 Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Bird Counter: BC-1
 Final House Inspection Machine: FIM-12
 Inside Outside Final Bird Washer: RP-12
 Gizzard Machine: M-60
 Poultry Scalder Hood: ESH
 Gizzard Inspection Table: M-1-A
 Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Turkey Gizzard Harvester: M-20T
 Giblett Chillers: 1-BP, 2-BP, 3-BP
 Circular Halving Machine: CHM-20
 Breast Filleting Machine: BF-1200
 Poultry Cut-up Machine: FBH-1500
 Poultry Cut-Up Machine: FH-2000
 Inside/Outside Final Bird Washer: MBW-16
 S/S Sizing Shackle: GS
 Cone Deboning Line: CDL-100
 Automatic Poultry Sizing System: "Chickway" 2.2
 Pneumatic Adjustable Inspection Stand: PAS-1
 Air Agitated Poultry Scalder: SGS 2/A
 Detwatering Conveyor: DW-4
 Oil Sac Cutter/Neck Breaker: OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or solution of 20 ppm residual chlorine at point of use.)
 Cropper: NIC-20
 Heavy Duty Carcass Crusher: HD/CC
 Poultry Deboning Conveyor: PDC-BR
 Quill Puller: PIT-2000
 Fecal Remover (Vacuum): FR-16 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20PPM residual chlorine at point of use.)
 Thigh Deboning Conveyor Line: TDL-100
 Gizzard Harvester: M-105
 Automatic Giblett Wrap Machine: 48-17
 Air Agitated Turkey Scalder: KM-2CA
 Auto Transfer Unit: TRD-E (Surfaces of machine contacting carcass must be sanitized between each use with 180 degree F water or a solution of 20 ppm residual chlorine at point of use.)
 Turkey Sizing Shackle: TSS

Turkey Push Off: TPO-1
 Pneumatic Adjustable Inspection Stand: PAIS-2
 Air Agitated Scalders: SGS-2CA
 Inside/Outside Final Bird Washer: 4182, BWT10..
 Neck Skin Slitter: NS3T..
 Neck Cracker: NKTA8..
 Automatic Vent Cutter: VCT10..
 Head Cutter/Puller: HT1..
 Opening Cut Machine: OST7..
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use).
 Turkey Tendon Puller: PT-5
 Turkey Scalders: SIK-5
 Picking Machine: TF-912
 Air Agitated 3-Pass Scalders: SGS-3A
 Turkey Giblet Wrap Machine: TGW
 Conveyor: "Fluid - Flo" 620-FCC
 Belt Weigher: CB/CS 25
 Bird Counter: BC-2
 Defatter (Turkey Gizzard): DF-T/2
 Cropper: NIC-202
 Turkey Cone Deboning Line: TCL-500
 Inside Outside Turkey Final Washer: MBW-12T
 Thigh Deboner: ATD-2400
 Turkey Picker: F-167-T
 Circular Halving Machine: CHM-202

STORK NIJHUIS, INC.
GAINESVILLE, GEORGIA

Refining Machine: SNG-..., SNGV-..., SNGV-...
 Cleaning Machine: SNG-..., SNG-...
 Stomach & Chitterling Machine: SNG-MD-..

STORK PROTECON, INC.
GAINESVILLE, GEORGIA

Automatic Ham and Picnic Deboner: PAP200-...
 Deboner: PAD400.., PAD800.
 Co-Extrusion Sausage Manufacturing system consisting of: Piston Stuffer Model "Handtman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.
 Tenderizer: PMT-41-S
 Automatic Deboning System: PAD-200, PAD-200E
 Pickle /Brine Injectors: PI 440, PI 440-H, PI 162.H, PI .., PI ..S.
 Meat Recovery System (Bone Press): MPD .., MPD ..E, MRS .., MRS ..E, MRS 600R, MRS 1500R
 Deboning Systems: PAD 10, PAD 11, PAD 400 PC, PAD 200, PAD 200E, PAD 800TM, PAD 800PM
 Meat Tumbler: MU-...
 Vacuum Meat Press: VP-24-NVL
 Meat Tenderizer: PMT-40, PMT 41, PMT 41S

STRACHAN HENSHAW MACHINERY
CHICAGO, ILLINOIS

Continuous Heat Sealer: "Rotoplex" 2

R. HOWARD STRASBAUGH, INC.
LONG BEACH, CALIFORNIA

Cheese Cutter: 5AR-78H

STRATO-RAY CO.

MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L
 Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, WL782L-30 Lamps): SP-91
 Ultraviolet Lamp: SRCL-30 (Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.)

STRICKLER-DEMOSS MFG. CO.

DES MOINES, IOWA

Chitterling Cleaning Machine: 44
 Stomach Cleaning Machine: 88

STRICKLIN COMPANY

DALLAS, TEXAS

Mixer: 448 (S/S)
 Chili & Rice Cooker: 147
 Screw Conveyor: 327, 468
 Tamale Machine: 405
 Mixer-Cooker: 553
 Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY

MINNEAPOLIS, MINNESOTA

Ribbon Blender: B-IMXS
 Turbulizer: TCS-....
 Infeed Conveyor: AFB, AFF

SUGAR CREEK PACKING COMPANY

WASHINGTON COURT HOUSE, OHIO

Smoke House Cabinet: DAK 33

SUMMIT CITY EQUIPMENT

FORT WAYNE, INDIANA

Chub Separator: 488

SUMMIT PRODUCTS COMPANY

BRIGHTON, MICHIGAN

Ham Slicer: VSD--6RU

SUN HILL CORPORATION

MANCHESTER, CONNECTICUT

Portable LN2 Flash Freezer:
 Mul-Ti-Freeze-1 (Acceptable ventilation must be provided.)

SUNBANK FOOD EQUIPMENT, INC.

POMONA, CALIFORNIA

Jet Cook Oven: 24-5-5-5

SUPER PRODUCTS COMPANY

CINCINNATI, OHIO

Boning Table: SSBT
 Chiller: Super
 S/S Mixer: 10025
 Table: SST-....
 Hog Viscera Inspection Table: H.V.I.C.
 Blender-Mixer: "Salco" PMB-.....

Belt Conveyor: SBC
 Conveyor: PC-SST
 Brine Chiller: CP-30
 Steam Conditioning Tube: SCT
 Tilt Table: SSTT
 Tilt Dumper: SSTD

SUPERIOR FABRICATION

FORT WORTH, TEXAS

Lazy Susan: LS-...
 Conveyor: OC-....
 Boning Table: BC-....
 Stationary Boning Table: SSSBT
 Trimming Table: SSTT
 Double Station Boning Table: SSDSBT
 Head Work and Trim Table: SSHWTT
 Ham Pump Table: SSHPT
 Head Flush Cabinet: SSHFC
 Pluck and Gullet Trim Table: SSSPGTT, SSDPGTT
 Revolving Head Flush Cabinet: SSRHFS
 Tripe Washer: SSUTW
 Patty Packing Table: SSPPT
 Stuffing Table: SSST
 Head Inspection Stand: SSHIS
 S/S Screw Conveyor: SSSC-..
 Meat Pump: SSMP
 Tamale Machine: SSTM

SUPERIOR LABEL SYSTEMS

CINCINNATI, OHIO

Roll-Tak 200 Pepperoni Label Bander: SLS

SUPERIOR PACKAGING EQUIPMENT COMPANY

ARLSTADT, NEW JERSEY

Automatic Cartonier: 30MP

SUPERIOR STAINLESS, INC.

DELEVAN, WISCONSIN

S/S Air Operated Shut-off Valve: K67-..., K69-...
 S/S Air Operated Divert Valve: K67-..., K679-..., K697-..., K-699...
 S/S Butterfly Valve: K51
 S/S Low Flow Air Valve: K80 DLFA
 Superflow Centrifugal Pump: SCS-..

SUREKAP

TUCKER, GEORGIA

Cap Tightener: "SureKap"

A. S. SVAERTEK

DENMARK

S/S Prebreaker: PB-13 SE

SAMI SVENDSEN LTD.

CHICAGO, ILLINOIS

Insa-Matic Casing Sizer: 1

SWAN ENTERPRISES

ST. CLOUD, MINNESOTA

Oil Gland Cutter: OGC-1

SWECO, INC.

LOS ANGELES, CALIFORNIA

Vibro-Separators: LS..S.., SS..S..,
 LS..S....CD, SS..S....CD,
 LS..S...., SS..S....,
 LS..S....PF, SS..S....PF, US 48

SWILLEY EQUIPMENT DESIGN

PERSIA, IOWA

Up-Type Hide Puller: 1063
 Retained Head Stand w/Beef Head
 Rack: 1084
 Conveyorized Knock Box (Sheep):
 3003-....
 Revolving Hog Head Splitter: 1023
 Head Hook: 4010-....
 Tongue Hook: 4011-....
 Knife Sterilizer Box: 6001-....
 Offal Separating Table: 6019-....
 Small Intestine Flush Table:
 6017-....
 Intestine Separation Table:
 6017-....
 Offal Table (Tripe Dump): 1065-....
 Utility Table: 1052-....
 Hydraulic Beef Head Splitter:
 1020-....
 Hog Gambrel Table: 2017-....
 Hog Dehairer/Singer Combo:
 2016-....
 Rotary Hog Scald Vat: 2015-....

J. F. SWINEHART CO., INC.

FOSTORIA, OHIO

Food Broiler: 3430C

SYLVANIA ELECTRIC PRODUCTS, INC.

DANVERS, MASSACHUSETTS

Germicidal Lamps, Nonozone: G8T5,
 G15T8, G30T8 Note: Lamps must be
 used in accordance with Part 7,
 para. 7.16(b) of the Meat and
 Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.

INDEPENDENCE, OHIO

Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC CORPORATION

HOMER CITY, PENNSYLVANIA

Vibratory Feeder: F-TOC

SYSTEM PAK, INC.

PENNDDEL, PENNSYLVANIA

Wrapping Machine: Jaguar, TARGA-...,
 TARGA-40, TARGA-50, TARGA-60,
 Targa-..A, "PANDA"
 Vertical Form, Fill, and Seal
 Machine: "Vega" P, S, SP, HS

SYSTEMS DEVELOPMENT ENGINEERING CO.

LITTLETON, COLORADO

Beef Jerky and Sausage Processing
 System: SDE-BJ 1 thru 10

- T -

T&F DIVISION OF CHR INDUSTRIES, INC.

ROLLINGMEADOWS, ILLINOIS

Belts (Food Contact): 02402,
 02407, 020.., 021.., 022..,
 024.., 027..

TABLES MANUFACTURING COMPANY

KAUFMAN, TEXAS

Tables: TGLG, TSS, TFLG, TFSS, TKLG,
 TKSS, SPT, SPS, SPB, TRIM-1
 TRIM-2, BONE, BONE-SS

TACONIC PLASTIC, INC.

PETERSBURG, NEW YORK

Belt Teflon Coated: 27-200

TARAS, INCORPORATED

CORNELIA, GEORGIA

Meyn Broiler Unloading Station:
 BU-...
 Meyn Eviscerating Machine: Apollo
 72 (Manual positioning of viscera
 for inspection necessary)
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or 20 ppm residual
 chlorine at point of use.)
 Meyn Disc Picker: JMKD-60
 Meyn Poultry Scalders: MSC-7
 Meyn Automatic Bird Counter: BC-100

TASTECH, INC.

FOUNTAIN VALLEY, CALIFORNIA

S/S Belts (food contact): MT1-1,
 MS5-2, MS5-3, MS1-5, MS1-6,
 MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF SYBRON

ROCHESTER, NEW YORK

Liquid Level Transmitter: 300T
 Series

TCA

RIVERSIDE, CALIFORNIA

Cutting Board: San-X Plus

TEC, INC.

ALSPIN, ILLINOIS

Vacuum Packaging Machine: TEC-2001
 SRH, TEC-4000

TEC, INC.

POSEN, ILLINOIS

Vacuum Packaging Machine: CB-R
 TEC-1001
 Infeed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION

ATLANTA, GEORGIA

Freezer Tunnel CO2: ST-30-10-1,
 ST-....
 Spiral Freezer: SF-....
 Supplementary Ice Maker: WC-....
 CO2 Snow Hood: SH6-CI...,
 SH6A-CI....
 CO2 Snow Hood: 6C-...., 6AC-....
 Snow Applicator: T/B Applicator 6
 CO2 Snow Hoods: K-503....
 CO2 Snow Applicators: 6...., 6A....,
 6B...., 6B Wall Mounted CO2
 Snowing Hoods w/Exhaust System:
 504
 CO2 Snowing Horn (For demonstration
 purposes only-adequate ventilation
 must be provided): 5
 Dry Ice Extruder: DE-79-RB

TECHNETICS INDUSTRIES, INC.

ST. PAUL, MINNESOTA

Techweigh Weighing Feeder: WF18-..

TECHNO-DESIGN, INC.

GARFIELD, NEW JERSEY

Ravioli Filler Former: ARM-051

TECHNO-DESIGN, INC.

GARFIELD, NEW JERSEY

Dough Sheeter #D 3-080-1
 Manicotti/Canelloni Machine
 #AMC-075-1 consisting of: Rolling
 Mechanism #AMC-075-2, Rotating
 Noodle Cutter #AMC-075-3, Filling
 Pump 030-1-E

TECHNOLOGY SALES, INC.

CHATTANOOGA, TENNESSEE

S/S Boning Cone Stand: 2

TECKTON, INC.

WALTHAM, MASSACHUSETTS

"CryoFood" Liquid Nitrogen Freezer:
 CF-1
 Loader & Unloader for Cryo-Food
 Freezer: PU-CF-1
 "Cryo-Food" LN2/CO2 Freezer: CF-0.5

TECTRON ENGINEERING

IRVINE, CALIFORNIA

Conveyor w/Metal Detector: 1000M

TEE-PAK INC.

CHICAGO, ILLINOIS

Casing Sizer
 Beef Stick Reeler: BR-7729
 Automatic Meat Stuffer: FUT..
 Sizer: II, III

TEKNOR APEX COMPANY

PAWTUCKET, RHODE ISLAND

Cutting Boards: "Sanituff" H,
 "Teknatop"

TELE-SONIC TRESCOTT

LONG ISLAND CITY, NEW YORK

Paramatic Sealer: 1517
 Bagger: 26-MB
 Wrapping Machine SW-80

T.E.M. MFG. CO.

BLUE ISLAND, ILLINOIS

Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.

RIVERSIDE, CALIFORNIA

Convection Broiler: CB-3448
 Transfer Conveyor, Stainless:
 TCS-....
 Transfer Conveyor, Stainless - 90
 degrees: TCS-....SPL
 Burrito Make-Up Conveyor: BMU-....
 Decline Conveyor: DCP-....
 Transfer Conveyor: FITC-...04
 Sheeting Head: RSH-...
 Fryer: DBF-...S

TENNYSON FOOD EQUIPMENT AND STORAGE,

INC., CLEVELAND, OHIO

Sauce Depositor: S-335
 Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.

AMARILLO, TEXAS

Horizontal S/S Surge Bin: TB-1,
 TB-1A
 Boning Table: BT-1
 Conveyor: FG-1, FG4
 Meat Wash Table: MW-1
 Belt Conveyors: FG-1A, FG-2
 Cattle Jaw Bone Puller: JP-101

S/S Shroud Pin Tank: PC-108
 Edible Surge Bin: ESB-1
 "Tasco" Hide Side Puller: SPH-109
 Viscera Table: VT-102
 Automatic Head Hold Device:
 AHHD-111
 Hydraulic Cheek Puller: CMP-097
 Beef Support system: BAJ-7891

TEXMAC, INC.

CHARLOTTE, NORTH CAROLINA
 Automatic L-Sealer: 1917

THAYER SCALE/HYER INDUSTRIES INC.

PEMBROKE, MASSACHUSETTS
 Bridge Breaker Bin Discharger:
 BTU-....S.M.

THERM-ICE CORPORATION

PHILADELPHIA, PENNSYLVANIA
 CO2 Distribution Cone (Use with an
 acceptable hood and exhaust
 system): TI-600

THERMALJET LTD. DIVISION GROW GROUP

INC., LOUISVILLE, KENTUCKY
 Thermaljet Cooker: 1000 A
 Cooker Thermodyne: THS-..

TERMINAL MANUFACTURING

BERKELEY, CALIFORNIA
 Horizontal Screw Loader: 2054

THERMOID/HBD INDUSTRIES, INC.

(FORMERLY B.F. GOODRICH CO.)
 ONEIDA, TENNESSEE

Belting (Food Contact):
 Hycar - Smooth Cover: White, Tan,
 Green, Black
 Fabric Series: SCP, AP-35,
 APT-35, PN 45, PNT 45
 Butyl - "Hot N Cold" Smooth
 Cover White
 Fabric Series: AP-35, APT-35
 Fabric Series: SCP, AP-35,
 APT-35
 Single Ply Solid Woven PVC
 Korowhite 90 SMC X F, 125 SMC X
 F, 125 CHV X F
 Chevron
 Belting (fully Packaged Product):
 "Gripper" Griptop - Reddish Brown
 "HYCAR" Tan Rubber (Belts with
 cotton carcasses must have edges
 sealed with acceptable compounds)
 Belt (Food Contact): DS828
 Belting (Food Contact): Hot & Cold
 Butyl
 Belting (Food Contract): Korowhite
 90 Cleated Incline
 Korowhite 125 Cleated Incline
 Korothane 125 SMCXF
 Novitane FG, FG95A
 Belting (Food Contact): Ridge Top

THERMODYNAMICS CORPORATION

BROKEN ARROW, OKLAHOMA
 Pallets (Plastic): TR-048040-M,
 TR-048040-M5

THIELE ENGINEERING COMPANY

MINNEAPOLIS, MINNESOTA
 Placing Machine (Paper): 108, 212,

408

Denester/Placer: 20-...
 Rotary Placement Device: 32-...,
 34-...

THIELE GMBH

ISERLOHN, GERMANY
 Tumbler: T-...., T-....

THIRY-KONDOR ENGINEERING & MACHINE

CO., BROADVIEW HEIGHTS, OHIO
 Sausage Cutter: 4003
 Patty hoader: 1500
 Patty Loader: 3000

THOMPSON-CHEMTREX

ERIE, PENNSYLVANIA
 Sanitary Pump & Mixer: STTS, STMS,
 SBTS-.,SB

THOMPSON TECH SERVICES, INC.

GREENWOOD, SOUTH CAROLINA
 Wiener Peeler Machine:
 KECI-P7-"ELININATOR"

L. C. THOMSEN AND SONS, INC.

KENOSHA, WISCONSIN
 S/S Sanitary Centrifugal Pumps: 4,
 5, 6, 8

THURNE CORPORATION

BRIDGEVIEW, ILLINOIS
 Line Divider: "Schmidt" 928-84
 Three Lane Makeweight Conveyor: PI-3
 Twinned Single Makeweight Machine:
 PSM-1
 Infeed Conveyor: IC-1
 Flex-Turn Conveyor: 16
 Meat Pro Patty Former: 340, 500
 Slicer: 110-84-1
 Meat Pro Patt Former: 170
 Automatic Checkweigher: PCW-84
 Twinned Twin Single Make Weight
 Conveyor: TTSM-1
 Manual 2-Tier Storage
 Conveyor: 40000
 Bulk Weigher: 30000

THURNE ENGINEERING COMPANY, LTD.

NORWICH, NORFOLK, ENGLAND
 Checkweigher Conveyor: IMS-127
 Infeed Conveyor: IN-83
 Marshalling Conveyor: SY-83
 Slicer: 110-84

THURSTON DODD WELDING

LULA, GEORGIA
 Skin Cutter: SC-386
 S/S Box Icer: BI-1187
 Giblet Chiller: 36-A
 Bird Unloader: 38, BU-41
 Picking Shackle: M-22
 Cut-up Shackle: T-40
 Shackle Kickout: B-19
 Foot Unloader: A-460
 Rehang Conveyor: T-55
 Cut-up Conveyor: M-55
 Vibrating Conveyor: D-77
 Halving Machine: 750
 BeH Conveyor: D-55
 S/S Windmill Chiller Unloader:
 W-200
 Drain Conveyor: D-83
 Parts Conveyor: P.C.-84

Tail cutter: TC-3980 (If used
 prior to USDA inspection
 station, surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 F. water or 20 ppm residual
 chlorine at point of use.)

Cut-Up Saw: CU-185
 Bagging Machine: BM-587
 Neck Skin Cutter: NC-387
 Picking Machine: PM-189
 Automatic Back Splitter: ABS-1288
 Sizing Shackle: J24-89
 Vat Dumper: V-125
 Scalders: ST-989

E. H. TICHENER & COMPANY

BINGHAMTON, NEW JERSEY
 (Poultry) Shackle: 1727
 Picking Shackle: 1452, 1535
 Combination Shackle: 1450
 Eviscerating Shackle: 1436, 1451,
 5500

TIGERFLEX CORPORATION

ELK GROVE VILLAGE, ILLINOIS
 Material Handling Hose (Food
 Grade): Series WT, FT

TIPPER TIE DIVISION

UNION, NEW JERSEY
 Double Clipper: D-137B, D-187
 Clippers: C-107-L, A-117-L,
 C-187-L, A-187-LC, F-486-L,
 C-200-L, F-186-L, C-186-L,
 C-486-L, 280L, R590, C487L,
 Z2105, Z2110, Z2111, Z2115,
 Z3110, Z3111, Z4119, Z4201,
 Z4135, C-186RP, A-187C, AZ2295A,
 AZ2495A, AZ2590A, Z3207, Z4122,
 Z4124, Z4125, Z4126, Z4127, Z4128,
 Z2207, EN1200, EN1201, Z9101,
 Z9102, Z986-L, Z986-RP
 Clipper-Vac: E, C, F-A-417-LC
 (Tipper Tie) Unit: PR-465L
 Tipper Clipper: Rotomatic II,
 RV136D, RV136LD, RA136D, RA136LD
 (Press Tie) Unit Clipper Vac
 Machine: G with AZ4100, F with
 conversion kit 2132, F-A487LC,
 F-A487C, H with AZ2100L Clipper
 Tipper-Matic: A, V
 Vacuum Packaging Machine:
 ROTA-MATIC III, II, I
 Koma Tipper Clipper: KTC-1
 Kuko Clipper: KTC-1
 Stuff N' Clip: 101
 LN2/CO2 Attachment for Clipper Vac
 Machines
 Revolv-A-Clip: 101, 102, 103
 Auto Chub Machine: 101
 Double Clip Machine: DCA-E
 Clipper Machine: Z2-..., Z3-...,
 Z4-...
 Rota-Matic Clipper: Z9-...

TIPPER TIE, INC.

APEX, NORTH CAROLINA
 Vacuum Packaging Machine: Chamber
 Rota-Matic
 Casing Stuffing/Clipper System:
 RS-4201
 Horn Module: TA-1329
 Tipper Tie Unit: PRZ 4103

Chub Machine: CMZ-224080
Double Clipper: KDC
Clipper: Z9...
Tipper Clipper: H20..., T11..
Die Supports for Use with Clipper:
Z9...
Piece Maker: PGM-399, PGM-300
Clipper Machine: "Silver-Lok" R73K3,
R73K4, DWT, DW

TIRODE INC.

PITTSBURGH, PENNSYLVANIA

Convection Oven: "Polycuizer" 635,
856, 1256, 1656, 2056, 6.35, 6.56,
8.56, 12.56, 16.56, 4.53, 6.53
20.56

TITAN INDUSTRIES

SOUTH GATE, CALIFORNIA

Hose w/Sanitary Couplings:
SS180-...-SS-...-TI"
SS280-...-SS-...-TI"
SW330-...-SS-...-TI"
SW331-...-SS-...-TI"
SW440-...-SS-...-TI"
Hose Assemblies w/Tube End: Series
3400
Hose Assemblies w/SS Ferrules:
Series 3500
Liqui-Box Hose w/attached sanitary
couplings: TITAN SW330

TITAN PACKAGING MACHINERY, INC.

DALLAS, TEXAS

Bagging Machines: 400-FSR, 500-FSR

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA

Slicers: 480H, 500, 600, 600D, 700,
500A, 600A, 700A, 2100-5, 600B,
2100A-..., 2100-..., 2100-5D
Interleaver Machine: 779, 1430
Scaler/Slicer: 770, 775
Toby Dropper: 703-D
Scales: 670-A, M-T, AR
Beef Jerky Conveyor: 820
Conveyors: 810/815, HRA-..., MRA
Slicer/Conveyor: 400
Rotary Patty Stacker: 880
Bacon Sheeter: 920
Shingling Conveyor: 3105
Collater Auto Feeder: 3150, 3151,
3155
Slicer: 2600, 1750, 1050
Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA

Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS

Belts Food Contact: New Clestar
HQR-082NS, HQR-123NS, HQR-082OR,
HQR-123OR, HQR-082HR, HQR-123HR,
HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC

CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,
2071, 2081, 2091, 2072, 2082,
1071, 1072, all w/S/S platform
and a stand
Bench Artery Pump Scale: 2052 w/S/S

platform and a stand
Portable Scales: 2120, 2181, 2481,
2881, 2182, 2822, 2084, 2184,
2086, 2186, 2886, all w/S/S
platform and a stand
Net Weight Scale: 3011, 3012, 3021,
3031, all w/S/S platform and a
stand
Fan Scale: 3111, 3180, 3700, 3710,
3720, all w/S/S platform and a
stand
Beam Scale: 4180 w/S/S platform and
a stand
Pre-Pack Scales: 8001, 8300, 8301
Checkweigh Scale: 9459, 9460, 9463
Combination Bench Scale: 9869 w/S/S
platform and a stand
Micro-Scale: 3165
Micro-Scale, w/S/S Platter Cover:
3185
Food Choppers: 5324-S, 5460-S,
5522-S
Slicer: 5410A-DA, 5402-DA, 5405-DA,
5406-DA
Hanging Scale: 2110DA
Saws: 5201-DA, 5206-DA, 5207-DA,
5208-DA, 5300-DA, 5301-DA,
5302-DA
Wrapping Machine: 30, 32, 640, T-14
Micro Scales S.S. Platter w/Molded
Plastic Housing: 3165, 3185
Bench/Portable Scale: 2085
S/S Bench/Portable Scale: 1985
S/S Weigh Plate Scale: 2300
Stainless Steel Bench Scales: 1985,
2095, 2185
Scales: 8420, 8421, 8430, 8213, 8431
Stainless Steel Bench/Portable
Scale: 2095
Wrapper: T-16
Speedweigh Scales: 3055, 3045, 3035,
3025
Stainless Steel Bench Scale: 3026
S/S Platform Scales: 1997, 2097,
2197
Bench Scales: KA15s, KB60s, KC120s,
KC240s
Floor Scales: KC300s, KCS300s,
KC600s, KCS600s

TOMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA

Snow Applicator T/B Applicator: 6
Co2 Snow Applicators: 6....,
6A...., 6B...., 6B
CO2 Snowing Hoods: K-503....
Wall Mounted CO2 Snowing Hoods
w/Exhaust System: 504
CO2 Snowing Horn (For demonstration
purposes only--adequate
ventilation must be provided): 5
Dry Ice Extruder: DE-79-RB
Spiral Freezer: SF-....
Freezer Tunnel CO2: ST-....,
ST-...-3T
Dry Ice Extruder: DE-89-RB-....

TON-TEX CORPORATION

PARAMUS, NEW JERSEY

Belts, Food Contact: White, 2 & 3
Ply "Special" Polymaster, White,
2 & 3 Ply "All Temp", Polymaster;
3 Ply "Standard", Polymaster;
White, 4 Ply, "Sidewall": Tan, 4

Ply, "Sidewall": 3, 4, & 5 Ply,
"Standard" Purotex: 3, 4, & 5 Ply
"Heavy" Purotex: 3 Ply, "Heavy"
Polymaster: 4 Ply, Heavy PurOTex
Teflon Coverec: 3 Ply, Heavy
PolyMaster
Belts (Fully Packaged Product): Grid
Tread: 3 Ply "Standard", Purotex:
Grid Tread, 3 Ply, "Heavy"
Purotex: Grid Tread, 4 Ply
"Heavy" Purotex (belts with
cotton carcasses must have edges
sealed with unacceptable
compound.)

TOP LINE CORPORATION

BRADFORD, PENNSYLVANIA

Heat Exchanger: 19NOF

TORESANI, INC.

LONG ISLAND CITY, NEW YORK

Mixer: N/50A, N/100A
Continuous Mixer: GR.IM/4, GR.IM/6,
GR.IM/2000-S
Sheeter Kneader: SFA/300, SFA/550,
SFA/600, SFA/610
Automatic Pasta Cutter: CISF/300
Tortellini Machine: MT/600 9P,
MT/600 11P, MT600-.P, MT600-..P

GIACOMO TORESANI S.P.A.

MILAN, ITALY

Tortellini Machine: MT 265A, MT
135A, MT 8A, MT 10A
Sheeter Kneader: SFA-415A,
SFA/300A, SFA/600A, SFA/610A,
SFA/140
Ravioli Machine: MR 265A, MR 135A,
MR 540A, RR-230
Lasagne, Cannelloni, Manicott:
LC/200/3
Mixer: N-100, GR. IM/2000-S

TORREY SERVICIOS CORPORATION

SAN NICOLAS, MEXICO

Meat Grinder: M-12, M-22, M-32

TORSION BALANCE COMPANY

CLIFTON, NEW JERSEY

Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.

HARVARD, MASSACHUSETTS

Filter: 5C10A

TOTE SYSTEMS

BEATRICE, NEBRASKA

Tote Bins, Dry Products Only:
311501
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY

DES MOINES, IOWA

Belly Skinner: 800, 800-S, 900
Membrane Skinner: 66-A, 720, 720A,
720PA
Peeler: Ranger-Apollo,
Ranger-Callisto
Frank-A-Matic Machines: DB-1, DB-2,
DB-3, DB-4, DB-4A, DB-6A
Utility Pork Skinner: 400, 500
Ham Fatter Attachment: 12
Ham Skinner & Fatter: 412
Ham Shank Skinner: 400-S

Butt Fatter Attachment: 22, 23
 Butt Skinner & Fatter: 422
 Pork Cut Skinner: 35-A
 Ham Fatter Attachment: 46-A
 Liver Loaf Fat Attachment: 38-A
 Continuous Jowl Slasher/Skinner
 w/Sanitizing System: 914/21
 Sterilizing Hood Attachment: 20
 Liver Loaf Attachment For Model
 800 & 814 Bacon Skinner: 16S, 16D
 Turnover Attachment for Model 800
 Bacon Skinner: 18
 Membrane Skinner: 600, 700, 700A,
 700AP
 Picnic & Ham Shank Skinner: 35
 Membrane Skinner w/Catch: 600-S
 Pan & Screen Injector: 190, 1200,
 1400
 Slasher & Skinner (Not to be used
 for slashing jowls): 814, 814-S,
 914
 Sanitizer for Slasher & Skinner: 21
 Brine Filter: 9, 10
 Take-Away Conveyor: 19
 Link Separator: 2000
 Bacon Skinner: 9700
 Automatic Injector: 1450
 Filter System: 11
 Link Separator: 2020
 Super-A-Matic: RT-7
 Super-A-Matic w/Micromist: RT-7M
 Skinner: 7500
 Poultry Skinner: 900

TRAULSEN AND COMPANY
COLLEGE POINT, NEW YORK
 Refrigerator: DR-ADR3-32WUT
 Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.
LAPEER, MICHIGAN
 Karttub: 6901
 Tub: 6911
 Aero-Tote Tub w/Drain: 6921
 Aero-Tote Lid: 6922
 Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH
COMPANY), HARRISONBURG, VIRGINIA
 Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN
EQUIPMENT, ROCKFORD, ILLINOIS
 Revolving Tray Oven: HD-DA.....OD

TRIANGLE PACKAGING MACHINERY CO.
CHICAGO, ILLINOIS
 Rotary Cup Filler: DR-1
 Form Fill, and Seal Machine: S-71PD
 Form Fill, and Seal Machine: w/Scale
 A473
 Scale System: A6/12, A-9/18-FP,
 A-918-F2
 Scale Systems: A612.....,
 A816....., A918....., A3.....,
 A4.....
 Form Fill and Seal Machines:
 S.61..., S.71..., S.72...,
 S.82..., S.92..., T.61...,
 T.71..., T.72..., T.82...,
 T.92...

TRI-CANADA, INC.
BUFFALO, NEW YORK

S/S Kettles: TO-150, TO-200,
 TO-250, TO-300, TO-400
 Cover: TCL-C2800-4047
 Chute: TLC-2800-4048
 Basket: C-2800-4049-R1-R2
 S/S Rotary Pump: ND

TRI-CLOVER, INCORPORATED
KENOSHA, WISCONSIN
 Valve: 761
 Air Operated Valves: Series 161,
 162, 171, 262, 361, 371
 Pump (Sanitary): PR, PRE, PRED
 Tri-Flo Centrifugal Pump: C-Series,
 SP-Series
 Pressure Gauges: 54C28-X, 54C30-X
 Magnetic Traps: A55, A55 MP
 Bi-Metallic Dial Thermometer:
 54-B52-X
 Flo-Verter: 64-l72
 Tri-Blender: F....MD-B..S
 In-line Filter: FM.... with
 filtering media B, C, D, & E

TRIDYNE PROCESS SYSTEMS
SOUTH BURLINGTON, VERMONT
 Weighing System, F108

TRIGON PACKAGING CORPORATION
REDMOND, WASHINGTON
 Vacuum Packaging Machine: FIP-50X70
 W3, RM-571

TRI-METALIST, INC.
CRESTWOOD, ILLINOIS
 Incline Screw Conveyor: TM-2000
 Meat Scales and Bagger: EM-6500
 Conveyor: TM-2500
 CO2 Distribution Cone (use with an
 acceptable hood and exhaust
 system): TI-600
 S/S Stuffing & Linking Table:
 TM-7000
 Cleated Flat Belt Conveyor: TM-3500
 Take-Away Conveyor: TM-3600
 Flat Belt Conveyor: TM-3700

TRIPLE F INC.
FRENCHVILLE, PENNSYLVANIA
 Convection Ovens: "Polycuizer" 635,
 856, 1256, 1656, 2056, 6.35, 6.56,
 8.56, 12.56, 16.56, 4.53, 6.53,
 20.56

TRI-STATE METAL WORKS, INC.
VAN BUREN, ARKANSAS
 Conveyor: 210, 410, 411, 412, 413,
 414
 Dual Conveyor (Meat Press): 1201
 Meat Press Conveyor: 1200, MP-....

TRITIAUX
FLEURUS, BELGIUM
 Agitated Tank Mixer: CRI-3000..
 Conveyor Filter: FLO-....-CU

TSS/CEL-TEC SYSTEMS, INC.
ATHENS, GEORGIA
 Overhead Sizing System: PC-101

TUCHENHAGEN NORTH AMERICA, INC.
MILWAUKEE, WISCONSIN
 In-Line Instruments: "Varivent"
 TPI-....-144, TOO-....-144,

TOB-....-144, TOS-....-144,
 TWO-....-144, TWS-....-144,
 TMI-....-144, TMN-....-144,
 TMR-....-144, TTM-....-144,
 TTN-....-144, TTR-....-144

TUCS EQUIPMENT COMPANY
MINNEAPOLIS, MINNESOTA
 Piston Filler Depositor: T-3224

TURBO REFRIGERATING COMPANY
DENTON, TEXAS
 Ice Maker: BAR-56, BF285CA
 Ice Machines: BF..R, BF..SC,
 BF..SCA, BF..SCAR, BAR..,
 BAR..LR, SBF..R, SBF..SC,
 SBF..SCA, SBF..SCAR, SBAR..,
 SBAR..LR
 Ice Rakes: 202-....-..
 Plate Chillers: HTD-....-..
 Ice Machine: SCF..R, SCF..SC,
 SCF..SCA, SCF..SCAR, SCAR..,
 SCAR..LR, CF..R, CF..SC, CF..SCA,
 CF..SCAR, CAR.., CAR..LR,
 TIGAR-...., TIG-....-OSC,
 TIG-....-OSCE, TIG-....-OSCE
 Hydraulic Ice Rakes: CB..

TUTHILL PUMP COMPANY
CHICAGO, ILLINOIS
 Hopper Pump (Ulrich): W/316-S/S
 S/S Sanitary Pumps: 5A., 10, 16,
 25A., 65, 125

TYLER POULTRY SUPPLY COMPANY, INC.
TYLER, TEXAS
 Giblet Pump: TPS-03

TYSON METAL PRODUCTS
PITTSBURGH, PENNSYLVANIA
 Polycuiseur Convection Oven: 635

- U -

UHRDEN, INC.
SUGAR CREEK, OHIO
 Cart & Drum Dumper: TD-F, THD-F,
 TC-F

ULTIMATE SYSTEM INC.
BOCA RATON, FLORIDA
 Patty Machine: ULTIMATE II

UNARCO FOOD HANDLING DIV. UNARCO
INDUSTRIES, INC.
SANTA FE SPRINGS, CALIFORNIA
 Meat Preparation Tables: NMT-....
 Boning Tables: NBT-....
 Trim Tables: NTT-....
 Meat Lug: CSL-8
 S/S Tables: SSBT-...., SSTT-....,
 SSMT-...., SSTs-...., SSTSB-....
 Plastic Meat Lug: CSL-8
 Plastic Product Platters (Trays):
 CSP...W
 S/S Ledge Tray Cart: WLS, NLS
 Cart: NCD-...H
 Carts: NKC, NLD
 S/S Meat Trays: DSS-...., DSS....
 Carts: NKW-...SU, NKW-...KD
 Lugs: PLG-..

UNIFLOW MANUFACTURING COMPANY
KOLD-DRAFT DIVISION

ERIE, PENNSYLVANIA

Bin Extension Sleeves (Add-on):

GBN-210-S/S, GBN-290-S/S,
GBN-...-S/SIce Cube Machines: GT301A-S/S,
GT301W-S/S, GT401A-S/S,
GT7AN2-S/S, GT7WN2-S/S,
GT-401W-S/S, GT401R-S/S,
GT-402A-S/S, GT-402W-S/S,
GT503A-S/S, GT503W-S/S,
GT402R-S/S, GT503R-S/S,
GT603A-S/S, GT603W-S/S,
GT603R-S/S, GB401A-S/S,
GB401W-S/S, GB401R-S/S,
GB402A-S/S, GB402W-S/S,
GB402R-S/S, GB503A-S/S,
GB503W-S/S, GB503R-S/S,
GB603A-S/S, GB603W-S/S,
GB603R-S/S, GB1003A-S/S,
GB1003W-S/S, GB1003R-S/S,
GB1204A-S/S, GB1204W-S/S,
GB1204R-S/S, GB1205A-S/S,
GB1205W-S/S, GB1205R-S/SIce Storage Bins: GBN-240-S/S,
GBN-310-S/S, GBN-450-S/S,
GBN-550-S/S, GBN-740-S/S,
GBN-760-S/S, GBN-1200-S/S,
GBN-1800-S/S, GBN-...-S/S,
GBN-....-S/S, GTN-200-S/S,
GTN-350-S/S, GTN-480-S/S,
GTN-130-S/S, GTN-....-S/SFlake Ice Machine: FT-....-SS,
FB-....-SSIce Machines: FB1302A-SS,
FB1302W-SS, FB1302R-SS,
FB2602R-SS, FT701, FB1302, FB2602,
FT701A-SS, FT701W-SS, FT701R-SS,
FB2602A-SS, FB2602W-SSUNILOK, BELTING DIVISION OF GEORGIA
DUCK & CORDAGE, MILLSCOTTDAL, GEORGIA(Belts with cotton carcasses must
have edges sealed with an
acceptable compound.)Belts (Food Contact) White, Tan,
Mint, Green: PVK 70, PCXMSK, PVK
80 PCXMSK, PVK 90 PCXMSK, PVK 120
PCXMSK, PVK 150 PCXMSK, PVK 100
CT, PVK 120 CT, PVK 150 CT, PVK
75, V 100, V 200, V 300, VK 90
PCXMSK, VK 120 PCXMSK, VK 150
PCXMSK, VK 200 PCXMSK, PVK 100
PCXMSK, PVK 180 PCXMSK, PVK 225
PCXMSK, PVK 900 PFC

Belts (Packaged Product Only)

White, Tan, Mint, Green: PVK 80,
PVK 100, PVK 120, PVK 150, PVK
225, PVK 350, PVK 470, PVK 610,
PVK 750, PVK 1010, PVK 1210, PVK
100 FSXFS, PVK 120 FSXFS, PVK
150 FSXFS, PVK 100 MRTXFS, PVK
120 RTXFS, PVK 150 MRTXFS, PVK
100 CTXFS, PVK 120 CTXFC, PVK 150
CTXFC, PVK 100 RTXFC, PVK 120
RTXFC, PVK 150 RTXFC, VK 90, VK
120, VK 150, VK 200, VK 250, VK
300, VK 400

Belts (Food Contact):

UP-90/00, UP-120/00, PVK 125
PCXMSK, PVK 170 CXC, PVK 200 CXC,
PVK 250 CXC, PVK 90 MSKYFES, PVK
90 CT, PVK 125 CTBelting: RL-PVC-...-PCXBB,
RL-TPU-...-PCXBB
Belt (Food Contact): White
PVK...CXC, FR/OR/SC
Belt: RL-N2-90, R1-N3-135UNIROYAL PLASTIC PRODUCTS DIV. OF
UNIROYAL, INC., CHICAGO, ILLINOIS
Tote Box: 3.., 4.., 5..UNIMACO INC.

MANHASSET, NEW YORK

Emulsifier (Microcut): MCH-D-30,
MCH-D-60, MCH-D-100, MCV-12-BUNION CARBIDE CORP.

CHICAGO, ILLINOIS

Sizer: 400-B, G, 405

Wrapping Machine (Tite-Wrap): D,
NP

Bacon Slicer: Hylox

Ham Stuffer: 700

Freezer: Kryos

Precision Sizer: 400C, 400 Series
FPrecision Sizer w/Loop Device: 400
Series FLLiquid Nitrogen Freezer: CFF...,
DFF26-Series

Evacuator: 910A, 911

Bagger: 900-A, 901, 902

Poultry Bagger: 1200

Transfer System: 503

Casing Article Adapter: 403B

LN2 Batch Chiller: ...5, ...5S

Bonewrap Dispenser: 980

Stuffing Horn Assembly: 500

Automatic Sizer: "Shirmatic" 405H,

"Shirmatic" 405K, "Shirmatic"

405S, "Shirmatic" 405SC,

"Shirmatic" 600

High Speed Bagger: 912, 922

Bagger: 905

UNITED MECHANICAL & METAL FABRICATORS,
INC.

HAYWARD, CALIFORNIA

Mixer Blender w/Dual Paddles: 320
SeriesUSAC TRADING CO.

COLD SPRING, KENTUCKY

Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTS

ALBION, MICHIGAN

S/S Conveyor Belt: Tv-Matic

S/S Dough Trough: Series 3400, 400

UNIROYAL, INC.

MIDDLEBURY, CONNECTICUT

Belts (Food Contact):

Little Giant: White, Black, Tan,

Green, Burnt Orange

Food Flex: White, Black, Tan,

Green, Burnt Orange

Food Flex II: White, Black, Tan,

Green, Burnt Orange

Us Flex: White, Black, Tan, Green,
Burnt OrangeGeneral Purpose: White, Black, Tan,
Green, Burnt Orange (Belts with
cotton carcasses must have edges
sealed with approved sealant.)UNISOURCE PACKAGING COMPANY

DANIELSON, CONNECTICUT

Packaging Machine: P

Formapack Machine: 330, 420

UNITED INDUSTRIES INC., A.J. FISH OVEN
COMPANY, BELOIT, WISCONSIN

Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICA

CLIFTON, NEW JERSEY

Single Beam Scale: 4801-S

Dial Bench Scale: 6510-S, 6520-S,

4811-S, 4812-S, 4813-S

Bench Weigh-O-Gram: 4832-S, 4833-S

Vu-Weigh Scale: 6550-S, 6560-S

Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANY

PORT WASHINGTON, NEW YORK

Hopper Bin: "Mule"-..

Hopper Bin w/Stand: "Mule"-S..

Butterfly Valve: V-..

Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.

HOUSTON, TEXAS

Vertical Form, Fill, Seal

Packaging Machine: Mark....

UNIVERSAL VACUUM SYSTEMS, INC.

LONG ISLAND CITY, NEW YORK

Vacuum Packaging Machine: "Viny"

Vac" UV-., UV-., UV-..

URSHEL LABORATORIES

VALPARAISO, INDIANA

Tenderizer: T-T

Slicer: CC, OV

Slicer: S-A, HS-A (Slicer is not

acceptable for processing hard
frozen meats due to possibilities
of metal contamination from broken
blades.)

Comitrol (w/Impellers-61682, 61733,

61757): 2100

Comitrol (w/Impeller-60374): 3600

Comitrol (w/Accepted Impeller):

3640, 3660, 3675, 3630

Transverse Cut Slicer: "0"

Bias Cut Slicer: "0C"

Dicers-Not acceptable for processing
frozen meats due to possibility of
metal contamination from brokenblades: G-A, H-A, L-A, GK-A, RA-A,
SL-A, J-A, CD-A, HX-A, GX-AComitrol: 1300, 1500, 1800, 1400,
1700, 3000

Dicer: J9-A

Comitrol Processor: 5600

Meat Dicer:M (Not acceptable for
processing hard frozen meats due
to possibility of metal
contamination from metal blades.)USI AGRI BUSINESS

NEW HOLLAND, PENNSYLVANIA

Chicken Thigh Skinner: CTS-1

U.S. STEEL CORP.

PITTSBURGH, PENNSYLVANIA

Plastic Pail

U.S. CLIP CORP.

MUNDELEIN, ILLINOIS

"Poly-Clip" Machines: SCD, SCH,
DCH, DCD, SCA, FCA, DCE-3, ECD
Vacuumizer: 1
Shrinker: SK...
Vacuum Clip Machine: VCK....

U.S. STEEL SUPPLY, DIV. U.S. STEEL
CORP., TAYLOR, MICHIGAN

S/S Belt (without hinge clips):
Flex-Grid
S/S Flat Wire Belts: USD-2 (1X1
Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANYDEDHAM, MASSACHUSETTS
Cutting BoardUTENSCO

PORT WASHINGTON, NEW YORK

S/S Stac-Pac Tub
S/S Vertical Tanks w/o Agitator
and/or Baffles: VT-...
S/S Drums
S/S Vertical Tank: VT-38
Plastic Cone Bottom Tank (Natural
Color): CC-30 Gal, CC-55 Gal
Plastic Cylindrical Tank (Natural
Color): CF-5 Gal to CF-82 Gal
Plastic Drum (Natural Color): GP
Plastic Drum Liner (Natural Color):
TDL, SDL
Plastic Pickle Tank (Natural
Color): 100
Plastic Rectangular Tanks (Natural
Color): R12x6, 12x12, 12x15,
12x24, 15x15, 15x18, 15x24, 18x18,
18x24
Plastic Stock Pots (Natural Color):
SP-5 Gal, SP-10 Gal
Plastic Trucks (Natural Color):
37, 40, 72, 96, 144
Palletvat: 175, 200, 230, 260
S/S Trucks: 28, 28C, 19, 50, 68, 86
Tote Box: TB
Tote Box Cover: TBC

UTILICON

FORESTVILLE, CALIFORNIA

Turntable: STT
Twin Turntable: TTT

- V -

VAC-AIR INC.

MILWAUKEE, WISCONSIN

Vacuum Lifting Machine
Nozzle: DCV-1, DCV-2
Lung & Kidney Removal Nozzle: VA
Turkey Hock & Neck Knife: TK
Hock & Neck Knife: BAK, BAK-H
Vent Cutter: VAV (This is with the
understanding that surfaces of
machine contacting carcasses must
be sanitized between each use with
180 degree F water or a solution
of 20ppm residual chlorine at
point of use.)
Lung Removal Nozzle: VA-SLN
Air Scissors (Surfaces of machine
contacting carcasses must be

sanitized between each use with
180 deg F. water or 20 ppm
chlorine residual): BAK-S

VACUDYNE CORPORATION

CHICAGO HEIGHTS, ILLINOIS

Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.

BALTIMORE, MARYLAND

Bag Sealer: "Microwelder" 1185

VALENTINE EQUIPMENT CO. INC.

OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 lbs., 150, 250,
450, 700
Continuous Feed Grinder: "Blonco"
Type I, Type III
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor: 678..
"Blonco" Guillotine Decanner: DBA
Hi-Dumper: 168
Picklejector: SSP2614
Twine Linker: RS...
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer: 1010
"Blonco Risco" Stuffer: BR....
"Blonco" End Discharge Mixer:
200ED, 500ED
"Blonco" High-Speed Knife Grinder:
150, 170, 200
Vacuum Sausage Stuffer: "SAFOS"
2N/HP, "SAFOS" 2N/H
End Discharge Mixer: 2000 ED

VALLEY VIEW MFG. COMPANY

DALLAS, TEXAS

Multiform Food Machine: 1 & 2
Count-Stack Machine: 2

VALMEC INC.

FENTON, MICHIGAN

Transfer Conveyors: 200, 201, 202
Take Away Conveyor: 203

VALMONT CORPORATION

GRASS VALLEY, CALIFORNIA

Food Processors, FM-...-T,
CH-...-T

VAN'S INTERNATIONAL

SILVER SPRING, MARYLAND

Low Voltage Electronic Stimulator:
K02
Electric Stimulator: KO-1

VANMARK CORPORATION

CRESTON, IOWA

Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY

EXCELSIOR, MINNESOTA

Conveyor: FHC1-....
Boning Table: FHC-....

VARIAN COMPANY

PALO ALTO, CALIFORNIA

Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON

MADISON, WISCONSIN

Smokehouse Cooker: SH-...-...-

Brine Chill: BC-...T-...TN

VELTEN & PULVER INC.

CHICAGO RIDGE, ILLINOIS

Conveyor: Linklok "Meshlok" 90
degree Power Turn: 2447-MM,
2447-MM-... , 2447-MM-...
3-Way Flex Conveyor: (Packaged
Product Only) 2697-MM

VIATEC PROCESS/STORAGE SYSTEMS

(FORMERLY PROCESS EQUIPMEN

CORPORATION), BELDING, MICHIGAN

S/S Holding Tank (Open Top): OVC-...
OVC-... , OVC-....
S/S Holding Tank (Open Top): OVS-...
OVS-... , OVS-....
Fiberglass Holding Tank (Closed
Top): CVS-...-.....
Fiberglass Holding Tank (Open Top):
OVS-...-.....
"Low Profile" Half Round Cooker/
Cooler/Mixer/Blender: HR-...
HR-... , HR-... , JHR-... , JHR-... ,
JHR-....
Ball Valve: BF-100
Tank Kettle: JOVC-...

VIATRAN CORPORATION

GRAND ISLAND, NEW YORK

Pressure Transmitter: 050, 150, 250,
350, 351, 353, 354

VIBRA SCREW, INC.

TOWA, NEW JERSEY

Vibrating Feeder: LBB-3-25

VI-CON, INC.

PORTLAND, OREGON

Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO.

EASTON, PENNSYLVANIA

Belts (Food Contact): Supreme-100,
Lite-N-White, Poly-Tef, Style ROH,
Style 100 Low Temperature, Style
1016 RT Belting With Ribs 1"
apart, ROH Belting with Solid
Molded Nitrile Cleat, PVC PL20
Belts (Fully Packaged Product):
Victor 475 White or Black, Victor
Green Teflon, Multi-V, Victor LF,
Victor Tan Incline, Victor Pyramid
Rufftop, Easton Whitecote, ROH
Ruff Top, PT Ruff Top
Belts (Fully Packaged Product and
Dry Materials): Easton White
Cotton, Palmetto (belts with
cotton carcasses must have edges
sealed with an acceptable
compound.)
Belts (Food Contact): PVC-90-CFWX,
PVC-120-CFWX, PVC-150-CFWX

VICTORY

PLYMOUTH MEETING, PENNSYLVANIA

S/S Air Blast Freezer: BFIS-1D-S3,
RCIS-2D-S3, RCIS-1D-S3
S/S Rapid Thaw-Storage Refrigerator:
TRIS-3D-S
S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY

CEDAR FALLS, IOWA

S/S Pump (Sanitary): AK-500,
AK-510, AK-4500. AK-4510,
KK-500, KK-510, LL-4500,
LL-4510
Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Nugget Ice Machine: VIM 25-RA

L. VIRGINI INDUSTRIES, INCORPORATED
LASALLE, (QUEBEC), CANADA
Smoker/Cooker: V-2

VISIONON LIMITED
CAMBRIDGE, ENGLAND
Lean/Fat Analyzer: 100
Belt (Food Contact): E10/MV1/V10

VISKASE CORPORATION
CHICAGO, ILLINOIS
Bagger: 905A
Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap): D, NP
Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kyros
Precision Sizer: 400-C, 400 Series F
Precision Sizer w/Loop Device: 400
Series FL
Liquid Nitrogen Freezer: CFF-...,
DFF26-Series
Evacuator: 910A, 911
Bagger: 900-A, 901, 902
Poultry Bagger: 1200
LN2 Batch Chiller: ...5, ...5S
Bonewrap Dispenser: 980
Stuffing Hovin Assembly: 500
Automatic Sizer: "Shirmatic" 405H,
"Shirmatic" Shirmatic" 405K,
"Shirmatic" 405S, "Shirmatic"
405SC, "Shirmatic" 600
High Speed Bagger: 912, 922
Bagger: 905
Automatic Sizer: "Shirmatic" Series
A, 404
Automatic Sizing Machine:
"Shirmatic" 404
Automatic Sizer: "EZ"

VISUAL THERMOFORMING, LTD.
LACHINE, QUEBEC, CANADA
Rotary Blister Sealer: M-2F, DS-4F,
DS-6F, SDS-4F, ESDS-4F

VITA-AIRE PROCESS COMPANY
MILWAUKEE, WISCONSIN
Ultraviolet Device: Lamps must be
used in accordance with Part 7,
para. 716(b) of the Meat and
Poultry Inspection Manual.

VNE CORPORATION
JANESVILLE, WISCONSIN
Butterfly Valve: A

HENRY VOGT MACHINE
LOUISVILLE, KENTUCKY
Tube Ice Machine: 1500-.1, 1800-.18,
2500-.2, 3000-.30, 4000-40,
P118-.118, P218-.218, P24-.24,
P34-.34, HE10-.1, HE20-.2,
HE30-.3, HE40-.4.

VOGT INC.
CLAWSON, MICHIGAN
Ham Pumper: Comcure

VOLPI AND SONS MACHINE CORP.
SOLBROOK DIVISION
EAST FARMINGDALE, NEW YORK
IMA TORTELLINI MACHINE: MGT 250
Tortellini Machines: MGT..P/...,
AA...
Ravioli/Tortellini Machines:
MGC..P/..., R/N....
Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONAL USA, INC.
FAIRFIELD, NEW JERSEY
Belts (Food Contact): Volta-M, Red,
Volta-W, White
Belts (Food Contact): Volta-FH,
White, Yellow
Belts (Food Contact): Volta-L
(Brown), Volta-L (white)
Belts (Food Contact): Volta L, LW,
MW
Belt (direct food contact):
O-(Orange), HP-(Red)
Flat and Profile Belts (Food
Contact): .-L-...(Brown),
.-LW-...(Light Blue),
.-O-...(Orange), .-M-...(Red),
.-MW-...(Beige), .-H-...(Yellow),
.-HW-...(White), .-W-...(White),
.-HP-...(Red)

VOLTARC TUBES, INC.
FAIRFIELD, CONNECTICUT
Ultraviolet Lamps: G10T51/2L,
G36T6, G64T6L, 782L20, G36T6L,
G64T5L, 782L10, 782L30, (These
lamps must be used in accordance
with Part 7, paragraph 7.16(b) of
the Meat and Poultry Inspection
Manual)

VON OPEL CORP.
WESTFIELD, NEW JERSEY
Drum Motor

VORTRON & ASSOCIATES
BELOIT, WISCONSIN
Smoke Sticks
Smokehouse "Premier": HL, TR, TR2
Tumbler: 500, 750, 1000
Vacuum Tumbler: 250
Smokehouse: 380
Vacuum Meat Tumbler: 40, 50, 60
Sausage Link Cutter: 600
Smokehouse: Premier" TR-2-...,
TR-2-....-

VOSS BELTING & SPEC. COMPANY
CHICAGO, ILLINOIS
Conveyor Belt (Food Contact): 8-Oz,
15-Oz.
Belts (Food Contact): Vosstex-0902
TCP, 0903 TCP, 1504 F, 0902 P,
1202 P, 1203, P, VM90C.O.S.
(Cotton carcass belts have edges
sealed with approved sealant.)
Belts (Packaged Product):
Vosstex-1502 WRT, 1503 WRT, 1503
NRT
Belts (Food Contact): Excelon-Blue
Max, White Max, D.U.1-C, M.U.2-C,

M.U. 1-C
Timing Belt-White (For food
contact): 420L4S

VOTATOR DIVISION CHEMETRON CORP.
LOUISVILLE, KENTUCKY
Heat Exchanger: Swept Surface
Votator, Unit B: "Quiescant",
Agitated
Votator Gravity Filler: G-...
Votator Turba-Film Processor:
42-216-401137-B01

VOURGANAS & ASSOCIATES
CHATSWORTH, CALIFORNIA
Bail Container: BC2416-6

VUE-TEMP INCORPORATED
TURLOCK, CA
Gun and Hopper Feed: 210

VULCAN-HART CORP.
LOUISVILLE, KENTUCKY
Griddle (GasFired): Series 800
S/S Kettles: GL-..., GS-..., GT-...,
EL-..., ES-..., ET-..., SL-...,
SS-..., ST-...
Electric Convection Ovens: I
ET-..., I GT-..., I RET- ...,
I RGT-...
S/S Heavy Duty Gas Ranges: 1.78-...,
1.78-...-...
Open Top Ranges: PVC-3-S/S,
PVC-3.X-S/S, 6527-S/S
S/S GAS Range: 1.7856A, 1.7854A,
1.785372A
Food Steamers: VL, VL-A, VS-A
Oven: ET8
Electric S/S Braising Pan: G-...,
E-...
S/S Griddle: 9...-L, 9...-R
Steamer: SQ-24-2G
S/S Mixer: FM-80T
Gas Convection Oven: SG-....

- W -

WALDORF COMPANY
ARKANSAS CITY, KANSAS
S/S Head Flushing Cabinet: 539
Breakup Table: 128
S/S Gambrel: 1238

M. W. WALDROP CO., INC.
HOUSTON, TEXAS
Lightning Pad Placer: 125 DPP, 225
DDP

H. E. WALES & ASSOC.
ALHAMBRA, CALIFORNIA
Conveyor: 4001-A

CHARLES WALKER & CO. LTD.
WEST YORKSHIRE,
Belts (Food Contact): Betalon T07,
T10, T112, T125, 2T25, 3T30,
T13/B, T118, T04
Belts (Packaged Product): Betalon
T05

WALKER STAINLESS EQUIPMENT COMPANY
NEW LISBON, WISCONSIN

Mixing Tank: 320 Gallons
S/S Processing Tanks: PZ-.....,
PZ-CB-....., PZ-K-.....
Heat Exchanger: Heater S-4734

THE WARREN RUPP HOUDAILLE PUMP COMPANY
MANSFIELD, OHIO

Sanitary Sandpiper Pump: SSA2-A
Double Diaphragm Pump: SSB1-A,
SSB2-A, SSB3-A
Sanitary Sandpiper Pump: SET1-A
Pump: Set 1-1/2-A, SET2-A
Diaphragm Pump: TA2
Surge Dampener: TA2-S

WARRICK EQUIPMENT COMPANY
CINCINNATI, OHIO

Vertical Packaging Machine: G-LM
Bulk Loader Attachment: 15-T
Vertical Feed Frank Loader:
G-....., L-....., N-.....,
W-....., P-....., Q-.....,
R-....., J-....., S-.....,
T-.....
Patty Loader: 01526
Patty Stacker: 07875
Frank Loader: W4-IM4
Tray Conveyor: 07978
Chunk Cutter: 15481
Feed, Ram, and Indexing Conveyor:
08079
Liver Chunker: D2R
Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAM
INDUSTRIES, INC., KENT, WASHINGTON

"Versa Wrap" Packaging Machine:
3-..F
"Versa Wrap" Wrapping Machine: 40
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY

WAUKESHA, WISCONSIN
"Sanitary Type" Pumps: ...DO, ...GT,
...TO, ...WR, ...RF.., 60, 130,
134, 220, 320, 30, 34, 15, 224
Shear Pumps: SP-..
Meter Flow Pumps: MFC-....., AMF..
Colloid Mill: MS
S/S Sanitary Pumps: 12, 18, 22, 32,
62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.

SHREVEPORT, LOUISIANA
Conveyor: WS-.....

WEIGH RIGHT AUTOMATIC SCALE CO.

JOLIET, ILLINOIS
Weigh Cell-Dry Product: PMB.... (For
dry product only).
Net Weigh: PMB-..

WEIGH-SYSTEMS SOUTH INC.

WALDRON, ARKANSAS
Hopper Scale System: HS-100
Incline Conveyor w/Hopper: IC-16
Overhead Conveyor: DC-16
Side Chute: CB-50

WEIGH-TRONIX

FAIRMONT, MINNESOTA
S/S Bench Scale: BS....A, BS....AO
Scale: S/S Over/Under: OU-200
S/S Scale: LC-200

Check Weighing Scale: 3270

WEILER & COMPANY, INC.

WHITEWATER, WISCONSIN
Grinder: 1162, 1666, 6, 7, 863, 868,
1109, 1166, 1167, 16, 1668, 1612,
1675, 878
Screw Conveyor: ..SC
Mixer-Grinder: MG-878, MG-1109,
1109, SFG
Conveyors: ..BC, ..TC
Agitator Grinder: 1109AG, 878AG
Table: ..FT, ..CFT
Bone Collection Assembly: BCA
Mixer: M-...A
Automatic BCA Valve Assembly (To be
installed on an accepted grinder.)
Double Plate Assembly: DPA-...
Feed Screw Puller: FP-1000
Vat Dumper: WDL
Bone Collector: BCA-A
Screw Mixer: M16110
Screw Mixer/Grinder: M16110/SG
Metering Hopper: MH-60
Screw Mixer: M7225
Grinder: 1167A, 1167B
Metering Hopper w/Side Load: MHS-..
Vat Dumper: VD-..
Metering Hopper: MHP-..
Metering Hopper (Side Load): MHSP-..
Grinder heads: B & D
Meat & Bone Grinder: 1609
Feeder: AF-....
Sizer: SH-..
Automatic Tray Dispenser: ATD
Tray Filling Portion Conveyor: TFPC

WELDOTRON CORP.

PISCATAWAY, NEW JERSEY
Shrink Wrapper: 1451
Wrapping Machines: A44-P, A-12,
A50ST, A-40, 1501
S/S Automatic Shrink Packaging
Systems: 1662, 1663
Horizontal Wrapping Machine: 1472
Film Wrapper and Sealer: 64015 "L
Series"
Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer: 6441-5
Wrapping Machine: 1651A, A448H,
A448N
Automatic Stretch Wrapper: A-4
Hi-Speed Stretch Wrap Machine: 2002,
2004
Wrapping Machine L Sealer: 6441A-5
Stretch Wrap Machine: 2132
Inline Automatic Wrapper: 5922SP

WELLS MFG. COMPANY

THREE RIVERS, MICHIGAN
Wellsaw (One Piece Blade): 404, 424,
444, 464
Saw: 504

WELLS TECHNOLOGY

BENIDJI, MINNESOTA
Pneumatic Scissor: "Airsnip"

WENGER MANUFACTURING CORP.

SABETHA, KANSAS
Former F-20
S/S Smoking and Cooking Oven: 36
Oven Cutter/Spread Assembly: 36
Forming Extruder: F-155

WESCO MANUFACTURING COMPANY

LANSDALE, PENNSYLVANIA
Platform Truck: FGMP-.....

WESTGLEN CORPORATION

LOS ANGELES, CALIFORNIA
Vacuum Packaging Machine: VM100,
VM200, VM100D, VM200D

WESTECH ENGINEERING

SALT LAKE CITY, UTAH
Diatomaceous Earth Filler System:
HCPF-SOS

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA
INDUSTRIES, INC.

SAN FRANCISCO, CALIFORNIA
"Comvair" Emulsifier: 76
Clipping Machine: DK-1060
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.

PITTSBURGH, PENNSYLVANIA
X-Ray Unit
Sterilamp: WL-782-L-30, WL-782-L-10,
WL-782-L-20, G36T6L (Note: Lamps
must be used in accordance with
Part 7, para. 7.16(b) of the Meat
and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANY

LENNI, PENNSYLVANIA
Cutting Board

WESTLUND ENGINEERING CO.

CLEARWATER, FLORIDA
Atmosphere Packaging Machine: 1000

WESTRICO, INC.

MARYSVILLE, OHIO
S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY

ELGIN, ILLINOIS
"Corr-Vac" Vacuum Bag Sealer: Mark
I-..

WHEELABRATOR-FRYE, INC.

MISHAWAKA, INDIANA
S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION

ST. PAUL, MINNESOTA
Ice Maker: CETH6AE, with Ice Bin:
CECBSS

I. J. WHITE

New York, New York
Freezing Conveyors: 700

WHITE CAP DIV. CONTINENTAL CAN
COMPANY, INC., CHICAGO, ILLINOIS

Capping Machine: VELJG, VELJ,
VDMJG, VDMJHG, VELHG, VFLJG,
VGLJG, 20R46A, 20R46B, 20R46C,
20R46D, 20R46E
Cap Hopper: HP-11000, 6R17, 6R25,
6R26, 6R17-D
Head Spacer (For product packed in
brine or water only): 5R15

WHITE MOP WRINGER COMPANY

TAMPA, FLORIDA

Plastic Containers (Food Contact):
7720, 7732, 7744
Plastic Lids (Food Contact): 7721,
7733, 7745

WHITLEY'S ENTERPRISES INC. COOKIT
DIVISION, WILSON, NORTH CAROLINA
Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.
NEEDHAM, MASSACHUSETTS
Mesulect Search Heat (For Metal
Detection System): FD
Checkweigher: "Quikchek" QC-100,
"Datachek" 387932
Metal Detection Units: HS-2, HS-3

HERMAN WIEGAND GMBH
RASDORF, WEST GERMANY
Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANY
NEEDHAM, MASSACHUSETTS
Datachek Checkweigher: 387932 Type
DC\200

WILCOX MFG. COMPANY
STOCKTON, CALIFORNIA
Trough Conveyor: STC-0117
Flat Pan Conveyor: SFPC-0117
Screw Conveyor: SSC-0119
Wire Mesh Conveyor: SWMDI-0117
Bean Hopper: BH-0119
Spiral Freezer Conveyor: LSH-ST
Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERING
COLTON, CALIFORNIA
Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY
PORT JERVIS, NEW YORK
Portable Machine Stand: 175-179,
475-479

WILEVCO INC.
WATERTOWN, MASSACHUSETTS
Automatic Batter Mixers: Series V,
Series VI
Series V Reserve Tank: 30U
Reserve Tank Assembly: Series VI
"Cryolator" Swept Surface Heat
Exchangers: 3X6, 4.5X6, 5.3X6
Automatic Batter Mixers: Series
V-PD, VI-HD

TONY WILEY COMPANY
DAWSONVILLE, GEORGIA
Poultry Marination Tumbler: MT-100
Conveyor: CB-500, TR-500

WILEY MFG. COMPANY
LOS ANGELES, CALIFORNIA
Pump: 6000
Continuous Stuffer: 3000, 6000
S/S Smoke Cage: Nesting & Box Type
Ham Mold Press: Oval

WILFAB METAL CORPORATION
ROCKY MOUNT, NORTH CAROLINA
S/S Table, WP...., EWP....SB,
WP....SB
S/S Table w/Cutting Boards, WC....,
WC....SB, EWC...., EWC....SB

S/S Cooler/Freezer Racks: WCR....,
WCR....W (for packaged product
only.)

WILKERSON CORPORATION
ENGLEWOOD, COLORADO
Air Filters, microalesters: M55,
M10, M26, M42

WILLCOX & GIBBS INC.
NEW YORK, NEW YORK
Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.
BELMONT, CALIFORNIA
Bagging Machine: "Bagit" PR-1

WINGER-BOSS COMPANY
OTTUMWA, IOWA
Conveyor Table: D-2772-3
S/S Mold: A-2480
Scalding Tank
S/S Curing Vat: D-2600
Raw Material Bin: 2722
S/S Conical Hopper: C-2758,
C-2758-2
Batching Conveyor: BC-...
Conveyor: BC-....
Breaking & Boning Table: B-....,
BT-....
Double Trough Conveyor: 2796
S/S Raw Material Bin: RBM-100,
RBM-200, RBM-300
S/S Belt Breaking Conveyor: 2860
S/S Hindfoot Saw: HF-18
S/S Belly Roller: BR-..
S/S Jowl Roller: JR-24
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor:
HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection
Conveyor: VPC-.... (Sanitized with
180 F. water.)
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor:
HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection Conveyor:
VPC-.... (Sanitized with 180 F.
water.)

WINPAK, LTD
WINNIPEG, CANADA
Vacuum Packaging Machine: SWISSVAC
SYSTEMATIC

WIRE BELT COMPANY OF AMERICA
WINCHESTER, MASSACHUSETTS
S/S Belt (Food Contact): Flat-Flex
90 1/4 Turn Conveyor: FT-S, FT-S1

WIRE CONVEYOR BELTS
EASTON, MARYLAND
Dura-Flex Belt: M22 (For Packaged
Product Only)

WIRE MESH PRODUCTS, INC.

YORK, PENNSYLVANIA
S/S Wire Mesh Belt: B-36-36-18-SS,
B-42-27-14, B-60-60-18

WIREFORM INDUSTRIES, INC.
LANCASTER, PENNSYLVANIA
S/S Mesh Belts (Food Contact):
PB-24-20-16, PB-36-20-12,
PB-36-30-16, PB-48-32-16,
PB-48-48-16, PB-48-48-19,
PB-60-60-18

WISCO INDUSTRIES, INC.
OREGON, WISCONSIN
Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.
MILWAUKEE, WISCONSIN
Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY,
NASHVILLE, TENNESSEE
Belt Conveyor: SBC-101, SBC-102
Table Top Conveyor: TT-1001

WOLFKING DANMARK, INC.
BLACKLICK, OHIO
Grinders: C-400-2T-70SSBW,
C-250-1T-7022BW, C-250-RSSSBW,
C-160-1T-72SSBW, C-160-Var-SSBW,
Universal C-400, C-250
"Wolfking" Single Shaft Mixer:
SSM-...., Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-....
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Portioning Device: PD 140/...
Automatic Bone Chip Eliminator:
A/BES
Frozen block Conveyor: WK-400
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RS-SSBW,
C-160-1T-72SSBW, C-160-CAR-SSBW,
Universal C-400, C-250, C-140
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250,
"Wolfking" Single Shaft Mixer:
SSM-....
"Wolfking" Twin Shaft Mixer:
TSM-....
Mixer/Grinder: SSMG 200/140
Twin Shaft Mixer/Grinder: TSMG
400/140
Inclined Screw Conveyor: 300
Horizontal Screw Conveyor: 250
Vertical Screw Conveyor: 250
Twin Shaft Mixer: TSMG/....
Grinder: SFG-....-UNI
SFG-....-UNI
Grinder Universal: C-200
Mixer/Grinder: 600/200
Microcutter: 250
Belt Conveyor: BC-../.., BCA-...
Twin Shaft Mixer Vacuum: TSMV-....
Portioning Device: "Free Flow"

WOLF RANGE CO.
COMPTON, CALIFORNIA

Stock Pot Range: SPR-18

WOLFTEC, INC.

HIGHLAND, NEW YORK

"Loma" Metal Detector: 3S, 3F, 3S-P
Electrically Operated Diverter
Valve: ARV-60, ARV-100

Alpine Cutter: PB-50, PB-60, PB-80,
PB-125, PB-200, PB-300, PB-500

Alpine Clipping Machine: DK-1060

Automatic Vacuum and Stuffer:

"Alpina" KF-1140

Piston Stuffer: "Alpina" EWF 30-1150

Sausage Casing Wash Machine: WB-550

Bacon Press: SP-840

Cutter Mixers: "Alpina" PB200-1150,

PB330-1150, PB540-1150

Vacuum Cutter Mixers: "Alpina"

PBV200-1110, PBV330-1110,

PBV540-1110

Automatic Vacuum Filler & Stuffer:

KF-1071

Pickle Injector: N15.-.-LS/K

Brine Mixing and Chilling Unit: Myac

Type LM-800/1000, Myac Type

LM-..../....

Brine Chilling Unit: Myac Type

LK-200/400, Myac Type LK-..../....

Quick Curing Press: Myac Type

-450/650, Myac Type-..../....

Lifter: Myac Type 2900

Chill Vacuum Mixer: Myac Type Max-

3000/6000, Myac Type Max-..../....

Vacuum Chamber Machine: Myac Type KM

120

Automatic Stuffing Machine: HITEC

M-2

WOLVERINE CORPORATION

MERRIMAN, MASSACHUSETTS

Conveyorized Cheese Melter:

SB-3.0-051

WOLVERINE CORPORATION

METHUEN, MA

Conveyorized Meat Cooker: SB-....-....

Conveyorized Oven/Cooker: "JET

ZONE"....-..

WOLVERINE WORLD WIDE INC.

ROCKFORD, MICHIGAN

Double Side Hog Skinner: VPS

Single Side Hog Skinner: S20U

Hog Skinner: VDS

Fletcher: P-278

Hog Skinner Machine: P-105

Exeter 50 Flasher: P-2102

WOMACK INTERNATIONAL, INC.

NOVATO, CALIFORNIA

S/S Disk Filter: 100-S

WOODMAN COMPANY, INC.

DECATUR, GEORGIA

Clipper Packaging Machine: VGP-MP,

VVF-MP, NW-MP, VGF-MP

Packaging Machine: FWDP-8 (MP),

FWDP-16 (MP), "Profitmaker"

PS-1025 VII-MP

Polaris Bagmaker: 1

WORCESTER CONTROLS

WEST BOYLSTON, MASSACHUSETTS

Ball Valve: ..WK4466-....

Ball Valve (3 Way):

..TWK4466-....-..

WORLD CONTAINER CORP.

EAGAN, MINNESOTA

Collapsible Combo Bin (w/suitable

liner): Keeper II

WRAPPING MACHINERY CO.

FRANKSVILLE, WISCONSIN

Plastic Sealer: 4

"PackRite" Meat Sealer:

Poly-Motor-Jaw

WRH INDUSTRIES, LTD

RIVERSIDE, RHODE ISLAND

Air Flow Sani-Tray (For smoking or

drying product only): BB-10V

WRIGHT MACHINERY COMPANY, INC.

DURHAM, NORTH CAROLINA

Wright Counter: SS

Mon-O-Bag Weighing System: WM-S,

WMV-8

Mon-O-Bag Volumetric Filler: WVF-S

Bag Forming and Sealing Machine:

BM-S

WSE, INC.

LAGRANGE, ILLINOIS

"On-The-Fly" CO2 Chiller-Blender:

CB-30..

Concentric CO2 Applicator (With

suitable exhaust system), 771001,

810203

Standard CO2 Applicator (With

suitable exhaust system), 5X12B,

5X12B, 5X12BF, 5X121, 5X121F

Conical CO2 Applicator (With

suitable exhaust system) 5-6X12B,

5-6X12BF

Standard CO2 Applicator (With

suitable exhaust system). 780605

WYSSMONT COMPANY, INC.

PORT LEE, NEW JERSEY

Turbo Dryer: Q32-201

XACTICS LTD.

SAINT JOHN, NEW BRUNSWICK, CANADA

Insulated Poly Combo Bin: X-...

XYTEC PLASTICS, INCORPORATED

TACOMA, WASHINGTON

Plastic Lugs: 2008, 2009

- Y -

YORK DIVISION, BORG WARNER CORP.

YORK, PENNSYLVANIA

Flake Ice Machine: DER-26F-D

- Z -

"Z" BIRD POULTRY COMPANY

ROME, GEORGIA

Belting (Direct product contact):

ARU/2E10 0+20 White (P)

ZESTI SMOKE

CROSSVILLE, TENNESSEE

S/S Storage Tanks: LSBS-....

ZONE INTERNATIONAL

QUEBEC, CANADA

Hide Puller: Z-871

E. F. ZUBER ENG. & SALES

MINNEAPOLIS, MINNESOTA

Stuffer: "E-Z Pakmobile" SS-75,
SS-76 (Recirculated water replaced
with fresh water every four hours
and will contain no less than 20
ppm of residual chlorine at all
times during operation.)

"EZ" Food Handling Cart: 1975

Automatic Stuffer (Water not to be
reused): S.S.

S/S Cooker: EZ 76-SS

Brine Adaptor: 78, 780S

Stuffer: E-Z Pak Mobile: P-83, S-83

E-Z Pak Portion Control Cover: PC-83

(Recirculated water replaced with

fresh water every 4 hours and will

contain no less than 20 ppm

residual chlorine at all times

during operations.)

Offal Handling Cart: "E-Z" 1986

E-Z Hydraulic Sausage Stuffer:

80020, EZ-1988

E-Z "Hardcoat" Cover: RCL-89

E-Z Lug: MT-89

S/S Cooker: 80043, 80044

E-Z Tumbler: 89

- X -

United States Department of Agriculture

Food Safety and Inspection Service

**Washington, D.C.
20250**

**OFFICIAL BUSINESS
Penalty for Private Use, \$300**

**BULK RATE
POSTAGE & FEES PAID
USDA-FSIS
Permit No. G- 42**